GREAT VALUE MEALS

Cooking

with THE AUSTRALIAN **Women's Weekly**

Street food
Noodles, Indian snacks, tempura
& more

THE AUSTRALIAN WOMEN'S WEEKLY TEST KITCHEN
TEST KITCHEN TESTED

Italian night
Supercharged pesto pasta

Bake the perfect cake!
plus
White choc & raspberry gluten-free scones

Dinner done *differently*

Meals in minutes,
any night barbecues
& loaded salads

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HOP INTO EASTER

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6

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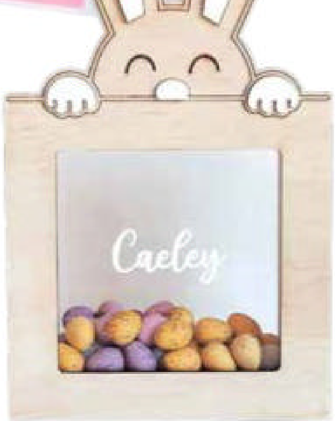

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good
EGG
bad
EGG

2

4

> *"Browse the best non-chocolate treats and gifts for the kids this Easter!"*

ERI
Founder of Hardtofind

Mia's
EASTER BOX

3

SCAN TO SHOP

hardtofind.com.au

Editor's letter

Welcome

ISSUE *No.* **91**

It's not always easy to pull together a smart and inspiring dinner on a weeknight, so this month we're looking at meal solutions through a wide lens. Try our Vegetarian 'Not'-Dogs (page 52), spicy any-night barbecue ideas (page 30), or the recipes we tested with a multi-function cooker (page 76).

I'm thrilled to share recipes from one of the brightest and most delicious cookbooks of the year, *Everyday Not-So-Crap Family Meals,* from the multitalented broadcaster, journalist, TV host, podcaster and author, Jessica Rowe. In her own inimitable style and joyful approach to cooking, Jessica takes the pressure off with low-fuss meals. And she doesn't shy away from cooking hacks or the convenience of pre-prepared ingredients either – think salad mixes, pasta sauces and barbecue chooks. Find her on page 20.

There's just something about baking that makes it so rewarding. I'm sure it has a lot to do with the comfort and joy it brings to others, plus the oohs and aahs when your creation is presented to friends and family. It just makes you feel good! Being gluten-intolerant doesn't mean missing out, so turn to page 94 for our next-level scone recipes. And, as you'd expect from *The Weekly*'s Test Kitchen, we share made-from-scratch rough puff pastry used in our very tasty Lamb, Eggplant & Haloumi Sausage Rolls (page 60), and surprisingly easy English-style muffins – the perfect treat for a lazy Sunday breakfast (page 98).

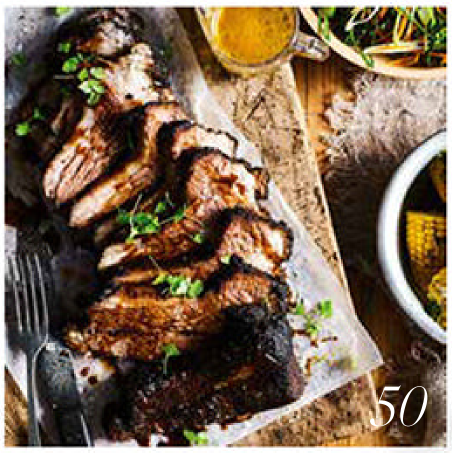
Whether you're a seasoned expert or starting your cooking journey, you'll gain plenty of inspiration from this jam-packed issue.

Happy cooking!

Fran

FRAN ABDALLAOUI, *Editor*

My favourites this month



50

58

WHAT I'M *Cooking*

A big batch of our Test Kitchen chocolate chip cookies to delight kids and adults alike. Get the recipe at womensweeklyfood.com.au

Instagram @fabdallaoui

Visit us on Instagram **@WOMENSWEEKLYFOOD** follow us on Facebook or drop us an email at **RECIPEENQUIRIES@AREMEDIA.COM.AU** *and* show us what you're cooking.

March

ISSUE *No.* 91

PG *105*

Melt & mix whole orange cake

ACKNOWLEDGEMENT
of COUNTRY

The Australian Women's Weekly acknowledges the Gadigal people of the Eora Nation as the traditional custodians of the place we now call Sydney, where this magazine is published. *The Weekly* also pays respects to Elders past and present.

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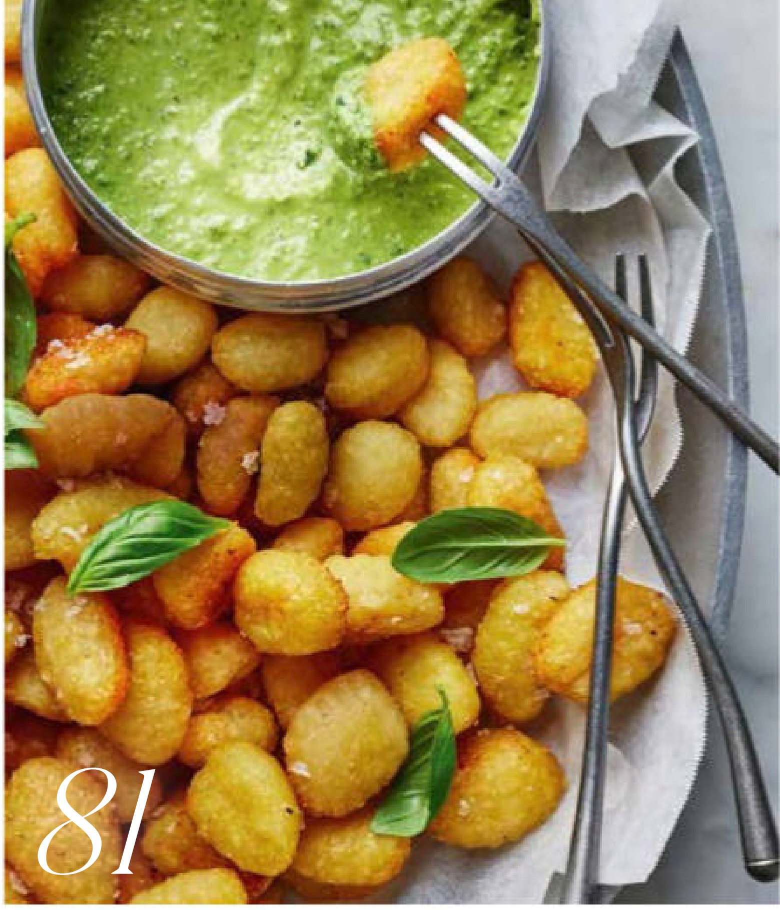

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What's new

in the kitchen

GREAT *Cooking* STARTS HERE

IN SEASON March

Vegetables

- Asian greens (bok choy)
- Beans
- Broccoli
- Capsicum
- Chestnut
- Cucumber
- Eggplant
- Eschalot
- Kale
- Lettuce
- Mushroom
- Okra
- Onion
- Potato
- Pumpkin
- Sweet corn
- Swiss chard
- Tomato
- Witlof
- Zucchini

Fruit

- Apple
- Banana
- Date
- Fig
- Finger lime
- Grape
- Guava
- Kiwifruit
- Lime
- Mangosteen
- Nashi
- Orange (Valencia)
- Passionfruit
- Pawpaw
- Pear
- Plum
- Pomegranate →
- Quince
- Tamarillo

HOW TO

Make mayonnaise

Mayonnaise is so easy to make at home and that fresh taste is something you just can't get from the bottled stuff. Coil up a small tea towel and sit a bowl in the centre – this will keep the bowl steady while you whisk. Whisk 2 egg yolks and 1 teaspoon Dijon mustard in the bowl until combined. As you continue whisking add ½ cup olive oil, drop by drop at first, until mixture thickens, then in a steady stream until thick and pale. Stir in 1 teaspoon lemon juice; season with salt and pepper to taste. And voila – classic homemade mayonnaise.

HOT PRODUCT

A pop of colour

KitchenAid have announced their colour of the year for 2023 – hibiscus – a vivid fuchsia with a matte finish, inspired by vibrant flowers in a verdant garden. Both the Artisan Stand Mixer and the K400 Blender are available in this stunning shade. Add a splash of colour into your kitchen and get the creative cooking juices flowing. For more, visit kitchenaid.com.au

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SIMPLE SOLUTIONS TO CREATE A ZERO WASTE KITCHEN

hardtofind.

Find of the month

Say goodbye to plastic with the Zero Waste Kitchen Essentials Kit by Us & The Earth. From organic cotton produce bags to stainless steel straws, this eco-friendly starter kit has everything you need to go plastic-free in 2023.

Scan the QR code for details or visit hardtofind.com.au

Tips from the Test Kitchen: *Capsicum*

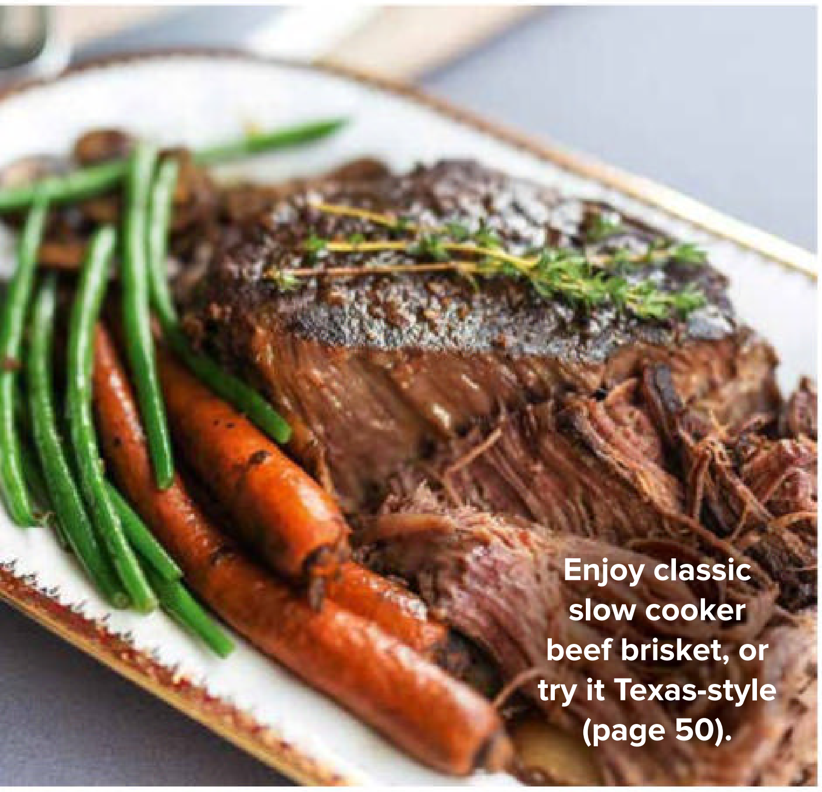
Our featured produce this month is the humble capsicum. Here are a couple of handy tips on prepping capsicums, from our kitchen to yours.

How to cut capsicum

Cut around the stalk to release it from the capsicum, then discard. Cut the capsicum in half lengthways; cut away the white membrane and remove the seeds. Cut lengthways into quarters or long strips. For dice, cut the strips into small even-sized pieces.

Roasting capsicum

Preheat a grill to high. Quarter capsicums; discard seeds and membranes. Place on a foil-lined oven tray, skin-side up. Cook under grill for 5 minutes or until skin blisters and blackens. Fold foil over capsicum; stand for 5 minutes to let skins soften and cool, then peel away.



Enjoy classic slow cooker beef brisket, or try it Texas-style (page 50).

Thrifty cuts

Cost-effective cooking is an essential skill, especially during times of economic uncertainty or budget constraints. By using less expensive ingredients and harnessing time you can create delicious, nutritious meals without breaking the bank.

CUTS TO CONSIDER:

- Chicken wings and drumsticks / thigh cutlets / maryland
- Beef chuck /gravy / blade roast / brisket / short ribs
- Pork shoulder roast / leg roast / scotch roast
- Lamb shoulder / leg roast

ON THE BONE

This method of cooking can add more flavour because bones contain collagen, which breaks down during cooking and adds a rich, meaty flavour.

LOW AND SLOW

Tougher cuts benefit from low heat over a long period of time, resulting in tender meat. Methods include braising, stewing, slow cooker sous-vide and even barbecue.

MARINADE MAGIC

Marinating meat for several hours or overnight can also help to break down the fibres and make it more tender.

FIRE UP THE BARBIE

With the right equipment and cooking know-how, your barbecuing will be perfect every time.

Use good-quality charcoal

Always try and buy good-quality sustainably produced charcoal – look for charcoal made from coppiced wood or Forestry Commission-approved wood. This charcoal lights easily, burns better and won't taint the flavour of the food, unlike charcoals containing accelerants.

Chimney or stack?

A CHARCOAL CHIMNEY is a metal cylinder with a grate at the bottom, holes in the side, and a handle on the side. Once the coals are ready, you can safely and easily tip them into the barbecue.

STACK

Arrange your charcoal in a stack in the barbecue or pit. Light paper or firelighters and allow the flames to catch, then let them die down again – you need ashen coals to cook on.

Direct or indirect?

How you arrange your coals will give you different heat zones and more control over your barbecue.

DIRECT HEAT

Barbecuing directly above heated up coals.

INDIRECT HEAT

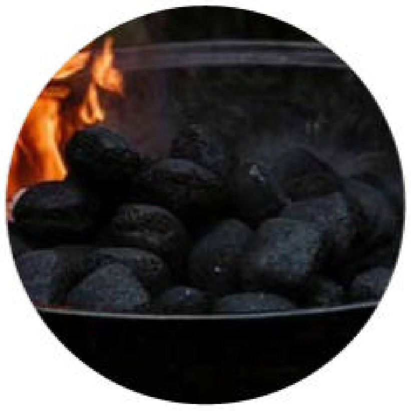
Cooking indirectly means food won't burn or scorch. It is perfect for larger joints and meat on the bone.

Barbecuing on half heated up coals – Push the coals to one side of the barbecue and keep the other side free to get a range of temperatures – use the coal-free side to cook by indirect heat.

Barbecuing with coals arranged with a circular gap in the middle – Sit an old roasting tray in the middle of the barbecue and stack the coals around it, then cook the food on the grill over the tray.

A LITTLE OF BOTH – DIRECT AND INDIRECT HEAT

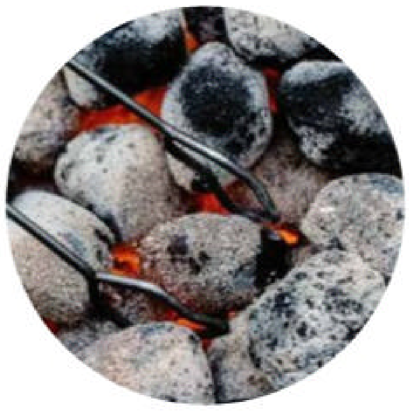
By sloping the coals, you get a gradient of heat from searing hot to sizzling gently. This is useful when barbecuing for a crowd – you can keep things ticking over on one side while cooking at full heat on the other.



1.

BLACK OR GREY WITH FLAMES

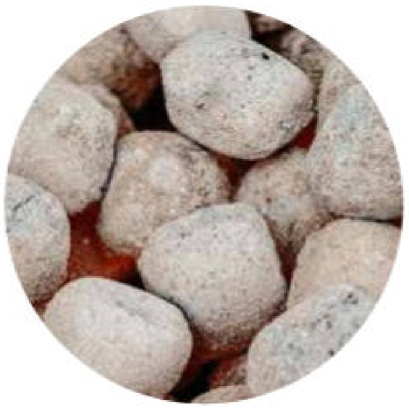
Not ready yet. Step away, have a beer and relax.



2.

ASHY WHITE BUT STILL VERY HOT

Ready for indirect heat or cooking in the coals.



3.

GLOWING WHITE HOT WITH RED CENTRES

Ready for direct heat (blow gently on coals to check).

Family favourite

cook the cover

Linguine *with* green sauce

PREP + COOK TIME *20 MINUTES* SERVES *4*

The spinach gives our twist on pesto sauce a real boost of fresh flavour. Our Test Kitchen secret is to blanch the spinach and basil to retain the vivid green colour.

3 cups firmly packed baby spinach
1 cup firmly packed basil leaves
2 tablespoons finely grated parmesan, plus extra to serve
⅓ cup (80ml) extra virgin olive oil
¼ cup (25g) walnuts, roasted, chopped coarsely, plus extra to serve
460g fresh linguine

1 Blanch spinach and basil in a large saucepan of boiling salted water for 20 seconds; remove with a slotted spoon and refresh in ice water. Drain well, then squeeze out excess water. Reserve pan of water.

2 Process spinach and basil with parmesan, olive oil and walnuts until smooth. Transfer to a bowl; season to taste.

3 Return reserved saucepan of water to the boil over high heat. Cook fresh pasta for 2 minutes or until al dente. Drain, reserving 1 cup (250ml) pasta water.

4 Return pasta to saucepan with the green sauce and a very generous splash of the reserved pasta water over medium heat. Toss vigorously for 2 minutes or until pasta is well coated and sauce begins to thicken, adding more pasta water if needed. Season to taste.

5 Serve pasta and sauce topped with extra parmesan and walnuts.

Test Kitchen notes

SALTING THE COOKING WATER Allow the seasoning of the pasta to come through the cooking water. Before adding pasta to the saucepan, season the water generously, aiming for as salty as the sea. This will make for a more balanced dish by reducing the need to compensate and over-season the sauce. Be sure to add a generous splash of pasta water to the sauce and toss vigorously to emulsify and achieve a final glossy result.

WHAT IS AL DENTE? Directly translating as 'to the tooth', this Italian phrase describes the texture aimed for when cooking pasta; one that is tender but still firm to the bite. Be sure to follow the timing directions on the packet (even a minute or two less) to avoid overcooked pasta that lacks texture and may break apart.

PHOTOGRAPHY *by* CON POULOS · STYLING *by* OLIVIA BLACKMORE

THE AUSTRALIAN WOMEN'S WEEKLY TEST KITCHEN
TEST KITCHEN TESTED

In season: *capsicums*

This versatile and vibrant veg is in abundance – enjoy them raw or cooked in these fresh and tasty recipes.

PG *18*

Sunshine eggs

Colour splash

PG *17*

Agrodolce capsicums

ALL ABOUT CAPSICUMS

- There is technically no difference between a red, green, orange or yellow capsicum. They're all picked from the same plant at different stages of ripeness once they reach maturity.

- Each stage of ripeness holds different flavours and uses in the kitchen:
  Green capsicums are the most bitter of the four colours with yellow being a close second, both are best used in stir-fries or similar savoury recipes.
  Orange and red capsicums are sweeter and more appropriate for "summery" dishes like salads.

- You can also get vine sweet mini capsicums, which are yellow, orange or red. As the name implies, they are small and sweet! They are perfect for snacking on, and they are great in dishes where you want a sweeter capsicum flavour.

- Capsicums are a great source of vitamin A and C, with red capsicums having the highest micronutrient content. Capsicums are also a good source of dietary fibre which is great for your gut health.

- Store capsicums in a bag, ideally with holes for air circulation, in the crisper drawer of the fridge. If you cut and prep capsicums, store them in an airtight container with a paper towel to absorb moisture.

Use your favourite more economical cut of lamb or beef, cooked as desired in place of lamb backstrap.

PG *17*

Lamb & ratatouille with pesto dressing

Fish & roasted corn with capsicum salsa

Fish & roasted corn with capsicum salsa

PREP + COOK TIME *45 MINUTES* SERVES *4*

2 corn cobs (500g), husks intact
extra virgin olive oil cooking spray
1 egg yolk
1 clove garlic, crushed
2 tablespoons lime juice
1 teaspoon Dijon mustard
⅔ cup (160ml) extra virgin olive oil
½ teaspoon smoked paprika
1 medium red onion (170g), chopped finely
2 fresh small red chillies, chopped finely
1 small avocado (200g), chopped finely
1 small green capsicum (150g), chopped finely
1 small yellow capsicum (150g), chopped finely
⅓ cup coarsely chopped fresh coriander
4 x 200g firm white fish steaks
lime cheeks, to serve

1 Pull husks back away from the cobs and tie to secure. Remove and discard the silk from cobs. Spray corn and husks with oil. Cook corn on a heated oiled grill plate (or grill or barbecue) until browned lightly and just tender.
2 Blend or process egg yolk, garlic, juice and mustard until smooth. With motor operating, gradually add oil in a thin, steady stream; process until mayonnaise thickens slightly. Season. Stir in paprika.
3 Place onion, chilli, avocado, capsicums and coriander in a medium bowl; toss to combine. Season to taste.
4 Cook fish on heated oiled grill plate for 3 minutes each side or until browned and cooked.
5 Serve fish with salsa, corn, mayonnaise and lime.

from the Test Kitchen

Be careful when roasting the corn, especially if you use a barbecue with flames, as the husks may catch alight.

Agrodolce capsicums

PREP + COOK TIME *20 MINUTES* SERVES *4*

2 tablespoons extra virgin olive oil
3 cloves garlic, sliced thinly
500g mixed sweet baby capsicums
¾ cup (180ml) red wine vinegar
¼ cup (55g) caster sugar
1 tablespoon baby capers
2 tablespoons pine nuts, toasted
fresh mint leaves, marinated goat's cheese and crusty bread, to serve

1 Heat oil in a large heavy-based frying pan over medium heat. Cook garlic for 2 minutes or until garlic is golden brown and crisp. Remove with a slotted spoon; drain on paper towel.
2 Increase heat to high. When the pan is searing hot, add capsicums; cook, tossing occasionally, for 3 minutes or until lightly charred.
3 Meanwhile, combine vinegar, sugar and capers in a small bowl.
4 Reduce heat to medium. Add vinegar mixture to pan; cook, stirring, for 4 minutes, or until juices thicken slightly and capsicums are coated. Season to taste.
5 Serve capsicums hot, sprinkled with fried garlic, pine nuts and mint leaves. Serve with goat's cheese and crusty bread.

Lamb & ratatouille with pesto dressing

PREP + COOK TIME *1 HOUR* SERVES *4*

5 baby eggplant (300g), sliced thickly lengthways
1 medium zucchini (120g), sliced thickly lengthways
1 medium red onion (170g), cut into wedges
1 medium red capsicum (200g), quartered lengthways, seeds removed
1 medium yellow capsicum (200g), quartered lengthways, seeds removed
250g truss grape tomatoes
1 bulb garlic, halved crossways
1 tablespoon extra virgin olive oil
900g lamb backstraps
120g firm goat's cheese
PESTO DRESSING
2 cloves garlic, crushed
2 tablespoons finely grated parmesan
1 tablespoon toasted pine nuts
1 tablespoon lemon juice
½ cup firmly packed fresh basil leaves
⅓ cup (80ml) extra virgin olive oil

1 Preheat oven to 200°C/180°C fan. Oil two large shallow baking trays.
2 Combine eggplant, zucchini, onion, capsicums, tomatoes, garlic and oil in a large bowl. Season. Divide vegetables between trays. Roast, uncovered, for 25 minutes or until vegetables are tender, turning occasionally.
3 Meanwhile, make pesto dressing.
4 Cook lamb in a heated large non-stick frying pan over medium-high heat for 5 minutes each side or until browned and cooked as desired. Remove from pan; rest, covered, for 5 minutes before slicing thickly.
5 Serve lamb, vegetables and cheese on a large platter; drizzle with dressing.
PESTO DRESSING
Blend or process ingredients until smooth. Season to taste.

Sunshine eggs

PREP + COOK TIME *25 MINUTES* SERVES *4*

1 medium red onion (170g), sliced thinly
175g vine sweet mini capsicums, halved, seeded
2 tablespoons finely chopped fresh oregano leaves, plus extra leaves to serve
250g cherry tomatoes, quartered
8 eggs, beaten lightly
lemon wedges, to serve
¼ cup (60ml) extra virgin olive oil
1 teaspoon smoked paprika
¼ teaspoon cayenne pepper
toasted Lebanese bread, to serve

1 Heat oil in a large heavy-based non-stick frying pan over low-medium heat; cook onion, capsicums, paprika, cayenne pepper and oregano, stirring frequently, for 8 minutes or until vegetables are very soft. Add cherry tomatoes. Increase heat to high; cook for a further 4 minutes or until cherry tomatoes soften and mixture thickens. Transfer half the vegetable mixture to a medium bowl.
2 Pour egg over vegetable mixture in pan; cook, stirring frequently, for 40 seconds or until egg is barely set. Remove pan from heat.
3 Divide scrambled egg mixture among plates; top with remaining vegetable mixture and the extra oregano. Season to taste. Serve with toasted bread and lemon wedges.

from the Test Kitchen

SWAP Use 3 thinly sliced red capsicums instead of the mini capsicums, if you prefer.

Dukkah-crusted haloumi & roast capsicum salad

PREP + COOK TIME *45 MINUTES* SERVES *4*

2 medium red capsicums (400g)
2 medium yellow capsicums (400g)
2 x 40g slices spelt bread, torn coarsely
½ cup (125ml) extra virgin olive oil
⅓ cup (45g) pistachios, chopped coarsely
2 teaspoons dried mint leaves
2 teaspoons coriander seeds
1 teaspoon cumin seeds
1 teaspoon dried chilli flakes
1 tablespoon white sesame seeds
2 medium blood oranges (480g)
¼ cup (60ml) white balsamic vinegar
2 tablespoons chopped chives
2 x 250g packets haloumi, cut into 1cm thick slices
1 small fennel bulb (200g), sliced thinly, fronds reserved

1 Preheat oven to 200°C/180°C fan. Line two large oven trays with baking paper.
2 Cut each capsicum in half through the stalk; remove seeds and white membrane. Place capsicum halves, skin-side up, on one tray; roast on top shelf in oven for 25 minutes or until capsicum softens and skins start to blacken. Transfer to a clean plastic bag; stand for 15 minutes. Peel skin from capsicum. Slice capsicum thickly; place in a bowl.
3 Meanwhile, place bread on second tray, drizzle with 2 tablespoons of the oil, then season; toss to coat. Bake on lower oven shelf for 15 minutes or until golden.
4 To make dukkah mixture, pulse pistachios, dried mint, coriander seeds, cumin seeds and chilli flakes in a small food processor until ground coarsely, taking care not to over-process; transfer to a plate. Stir in sesame seeds; season to taste.
5 Remove skin from oranges so no white pith remains. Cut oranges into slices; reserve juices in a small bowl. Add ¼ cup (60ml) of the oil, vinegar and chives to bowl; stir to combine. Season to taste. Pour half the dressing over capsicum; stir to coat well.
6 Coat both sides of haloumi with dukkah crust. Heat remaining oil in a large frying pan over medium heat; cook haloumi for 1 minute on each side or until golden. Transfer to a plate.
7 Divide capsicum mixture, orange slices, fennel and haloumi among bowls or plates; drizzle with remaining dressing. Top with bread, fennel fronds and any remaining dukkah mixture. Season to taste.

Dukkah-crusted haloumi & roast capsicum salad

WHAT'S *FOR* DINNER, *JESS?*

Accomplished journalist, television host, podcaster and three-time bestselling author Jessica Rowe has joined forces with us at *The Weekly* to bring you recipes that will save your sanity in the kitchen.

FOOD PHOTOGRAPHY *by* JOHN PAUL URIZAR · LIFESTYLE PHOTOGRAPHY *by* PETER BREW-BEVAN
FOOD STYLING *by* KATE BROWN · LIFESTYLE STYLING *by* JERRIE-JOY REDMAN-LLOYD
FASHION STYLING *by* MATTIE CRONAN

PHOTOCHEFS CLARE MAGUIRE, REBECCA LYALL.

CONFESSIONS OF A CRAP HOUSEWIFE

Never in my wildest Crap-Housewife dreams did I imagine having a cookbook. I've never been a domestic goddess – the smoke alarm goes off when I cook! I'm a huge fan of sauces that come in jars and microwave rice. That's why this cookbook has everyday meals full of heart with lots of shortcuts. And there's plenty of sweetness here too, because life is too short not to enjoy dessert. Remember it's okay to have cereal for dinner sometimes! And never forget you are enough.

Jess

MIDWEEK WINNER

PG 27
Carbonara my way

Apologies in advance to my Italian friends – I know traditionally carbonara doesn't have cream, but I love this creamier and cheesier version. When in Rome, with my mum and sisters, I insisted on wearing a Gladiator helmet and ordered carbonara every night. And this dish reminds me of our Roma adventure!

Jess

PG *28*

Not soggy stir-fry

from the Test Kitchen

Nacho cheese salsa is available in supermarkets.

PG 27

No-cutlery nachos

Nachos are at the top of my food chain. So much so, I've even made myself a nachos hat to wear when I prepare this feast. What I love about it is the simplicity – there's plenty of cupboard staples including cans of beans, tomatoes, pasta sauce and corn chips. However, please don't make the mistake I did and use baking paper with the corn chips and cheese. Not surprisingly I got distracted and it caught fire under the grill. Stick with the foil! The beauty here is you can serve the nachos straight onto your benchtop or table – and I'd like to think you're wearing a nachos hat, too!

Jess

LEFTOVERS

Take two slices of bread and pile high with pie filling; place in a sandwich press or jaffle maker and toast for 4 minutes.

Chicken pie doesn't lie

The joy of the barbecue chook. Plus if the leek business is too fussy, leave it out and just mix the soup mixture and cream with the chook. I often do! Jess

Carbonara my way

PREP + COOK TIME *25 MINUTES*
SERVES *4*

100g pancetta, chopped finely
2 cloves garlic, crushed
1 cup (250ml) pouring cream
375g dried linguine
4 eggs, beaten lightly
1 cup (80g) finely grated parmesan, plus extra to serve
2 tablespoons finely chopped flat-leaf parsley

1 Bring a large saucepan of generously salted water to the boil.
2 Cook the pancetta in a large non-stick frying pan for 5 minutes or until starting to crisp (you don't need to add oil to the pan). Add garlic; cook, stirring, for 1 minute. Add cream and bring to a simmer; simmer for 4 minutes or until thickened.
3 Meanwhile, add pasta to boiling water; cook for 10 minutes or until al dente (until there's still a little resistance when you bite into it). Remove ½ cup cooking water, then drain pasta.
4 Combine egg, parmesan and pasta cooking water in a large jug. Add pasta to the pan, toss to coat in cream mixture, then add egg mixture; stir over medium heat for 1 minute or until well combined (don't overcook or the egg will scramble). Stir in parsley; season with pepper and serve with extra parmesan.

CAN'T BE BOTHERED
You could use 4 finely chopped rindless bacon slices (260g) instead of pancetta and 1 teaspoon garlic paste instead of fresh garlic (I usually do!).

Chicken pie doesn't lie

PREP + COOK TIME *45 MINUTES* (+ COOLING) SERVES *6*

1 barbecue chicken (900g)
60g butter, chopped
1 large leek, sliced thinly
2 stalks celery, trimmed, chopped finely
2 tablespoons plain flour
2 teaspoons thyme leaves, plus extra to serve
420g can condensed cream of chicken soup
1 cup (250ml) pouring cream
1 tablespoon wholegrain mustard
1 sheet frozen puff pastry, thawed
1 egg yolk, beaten lightly

1 Preheat oven to 200°C/180°C fan. Grease a deep, 23cm, 1.5-litre (6-cup) square ovenproof dish.
2 Remove skin from chicken then pull off the meat in large chunks. Coarsely chop chicken (or break with your hands); you will have about 3 cups (480g).
3 Heat butter in a medium saucepan; cook leek and celery, stirring, for 5 minutes or until softened. Add flour and thyme; cook, stirring, for 1 minute. Gradually stir in the soup and cream; cook, stirring, for 3 minutes or until mixture boils and thickens. Stir in chopped chicken and the mustard. Season to taste. Cool for 15 minutes.
4 Spoon chicken mixture into dish; place puff pastry over filling, trim to fit dish. Brush pastry with the egg yolk.
5 Bake pie for 20 minutes or until pastry is puffed and browned. Serve sprinkled with salt and extra thyme.

No-cutlery nachos

PREP + COOK TIME *45 MINUTES* SERVES *8-10*

2 tablespoons extra virgin olive oil
600g beef mince
2 cloves garlic, crushed
1 teaspoon ground cumin
1 teaspoon ground coriander
400g can diced tomatoes
400g jar Arrabbiata pasta sauce
250g cherry tomatoes, quartered
2 tablespoons lime juice
2 avocados, halved, stone removed
400g can kidney beans, drained, rinsed
400g can black beans, drained, rinsed
2 x 200g packets corn chips
1 cup (100g) shredded pizza cheese
280g jar nacho cheese salsa (see Test Kitchen note, previous page)
½ cup coriander leaves
lime wedges, to serve

1 Preheat oven to 180°C/160°C fan. Line two large oven trays and your dining table with foil.
2 Heat oil in a large frying pan over medium heat. Add the beef; cook for 5 minutes, stirring with a wooden spoon to break up any lumps, until beef is browned.
3 Add garlic and spices; stir for 1 minute or until fragrant. Add canned tomatoes and pasta sauce to pan. Stir to combine. Bring to the boil, then reduce heat. Simmer for 5 minutes.
4 Meanwhile, combine tomatoes and half the lime juice in a small bowl; season to taste.
5 Scoop avocado flesh into a second small bowl, add remaining lime juice and season, then crush with a fork.
6 Add beans to the beef mixture in pan. Cook for a further 3 minutes, stirring occasionally, until beef mixture is thickened slightly. Lightly mash some of the beans in the pan with the back of a fork or a potato masher.
7 Meanwhile, arrange corn chips on oven trays overlapping slightly; scatter with cheese, bake for 5 minutes or until cheese is melted and chips are warmed.
8 Slide chips onto foil-lined table. Spoon the beef mixture over corn chips. Top with the tomato mixture, mashed avocado, cheese salsa and coriander leaves. Season with pepper.
9 Serve with lime wedges.

Not soggy stir-fry

PREP + COOK TIME *35 MINUTES* (+ STANDING) SERVES *4*

Chef genius Adam Liaw taught me not to crowd the wok with too many different types of vegies. Keep it simple and no more sogginess!

2 tablespoons light soy sauce
1 tablespoon Shaoxing
1 teaspoon sea salt flakes
1 teaspoon white sugar
600g protein of your choice (chicken breast, beef or pork fillet)
200g crunchy vegies of your choice (celery, carrot, baby corn, capsicum)
200g green vegies of your choice (snow peas, gai lan, broccolini, broccoli)
¼ cup (60ml) vegetable oil
1 teaspoon ginger paste
1 teaspoon garlic paste
4 green onions, sliced
1 teaspoon sesame oil
steamed rice, to serve
toppings of your choice, to serve (crushed wasabi peas, fried shallots; optional)

1 Combine 1 tablespoon of the soy sauce, the Shaoxing, salt and sugar in a bowl. Cut your chosen protein thickly on the diagonal; add to the marinade and turn to coat. Set aside while preparing the vegies.
2 Thinly slice the crunchy vegies; if using corn, halve lengthways. For green vegies, keep snow peas whole unless large. If using gai lan or broccolini cut into 4cm lengths, keeping the stalks and top parts separate. Cut broccoli into florets.
3 Heat 1 tablespoon oil in a wok or large heavy-based frying pan; stir-fry crunchy vegies for 3 minutes or until just tender. Add remaining 1 tablespoon of soy sauce; transfer to a large plate.
4 Rinse wok; wipe clean. Heat another 1 tablespoon of the oil in wok over high heat; add protein of choice. Stir-fry for 8 mins or until browned and cooked through. Transfer to a bowl.
5 Add the remaining oil to wok, add green vegies of choice (reserving tops, if using gai lan or broccolini), the ginger, garlic and green onion; stir-fry for 2 minutes (adding vegie tops halfway through) or until just tender. Return protein and crunchy veg to wok with sesame oil; stir to combine.
6 Serve stir-fry with steamed rice and scatter with any topping ingredients you like.

Everyone loves schnitzels & slaw

PREP + COOK TIME *40 MINUTES* (+ REFRIGERATION) SERVES *4*

You will need an air fryer for this recipe.

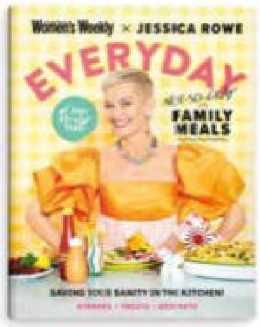
This meal is on constant rotation in our house. Give the chicken a good whack between baking paper to flatten before crumbing. I love using panko breadcrumbs as they make the schnitzels extra golden and crisp. My bestie Denise Drysdale introduced me to them, so I always think of her when I'm crumbing.

½ cup (75g) plain flour
2 eggs
⅓ cup (80ml) milk
2 cloves garlic, crushed
2 cups (150g) fresh breadcrumbs
⅓ cup (25g) finely grated parmesan
¼ cup chopped chives
1 tablespoon finely chopped lemon thyme, plus extra to serve
2 teaspoon finely grated lemon rind (see notes, below)
500g chicken breasts, halved horizontally
extra virgin olive oil cooking spray
520g coleslaw kit (see notes)

1 Place flour in a shallow bowl. Lightly beat eggs, milk and garlic in a second shallow bowl. Combine breadcrumbs, parmesan, chives, thyme and lemon rind in a third shallow bowl. Dust the chicken in flour, shaking off excess; dip in egg mixture, then coat in breadcrumb mixture. Place schnitzels on a plate. Refrigerate for 30 minutes.
2 Preheat a 7-litre air fryer to 180°C for 3 minutes.
3 Spray schnitzels generously on both sides with oil. Taking care, place half the schnitzels in the air-fryer basket; at 180°C, cook for 10 minutes, turning halfway through the cooking time, or until golden and cooked through. Transfer to a plate; cover loosely with foil to keep warm. Repeat cooking with remaining schnitzels.
4 Season schnitzels with salt; sprinkle with extra thyme. Toss coleslaw with packet dressing and serve with schnitzels.

from the Test Kitchen

Cut the lemon that you've zested into wedges to serve. We used a coleslaw kit that included a dressing sachet.



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Everyone loves
schnitzels & slaw

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FANTASTIC

THE AUSTRALIAN WOMEN'S WEEKLY TEST KITCHEN
TEST KITCHEN TESTED

Fiery Asian feasting

Celebrate the flavours of Asia with recipes that embrace fire, smoke and grilling.

PHOTOGRAPHY *by* JAMES MOFFATT *and* LUISA BRIMBLE · STYLING *by* OLIVIA BLACKMORE

PHOTOCHEF CLARE MAGUIRE

SERVE WITH
steamed jasmine rice, if you like.

PG 35

Singapore chilli crab

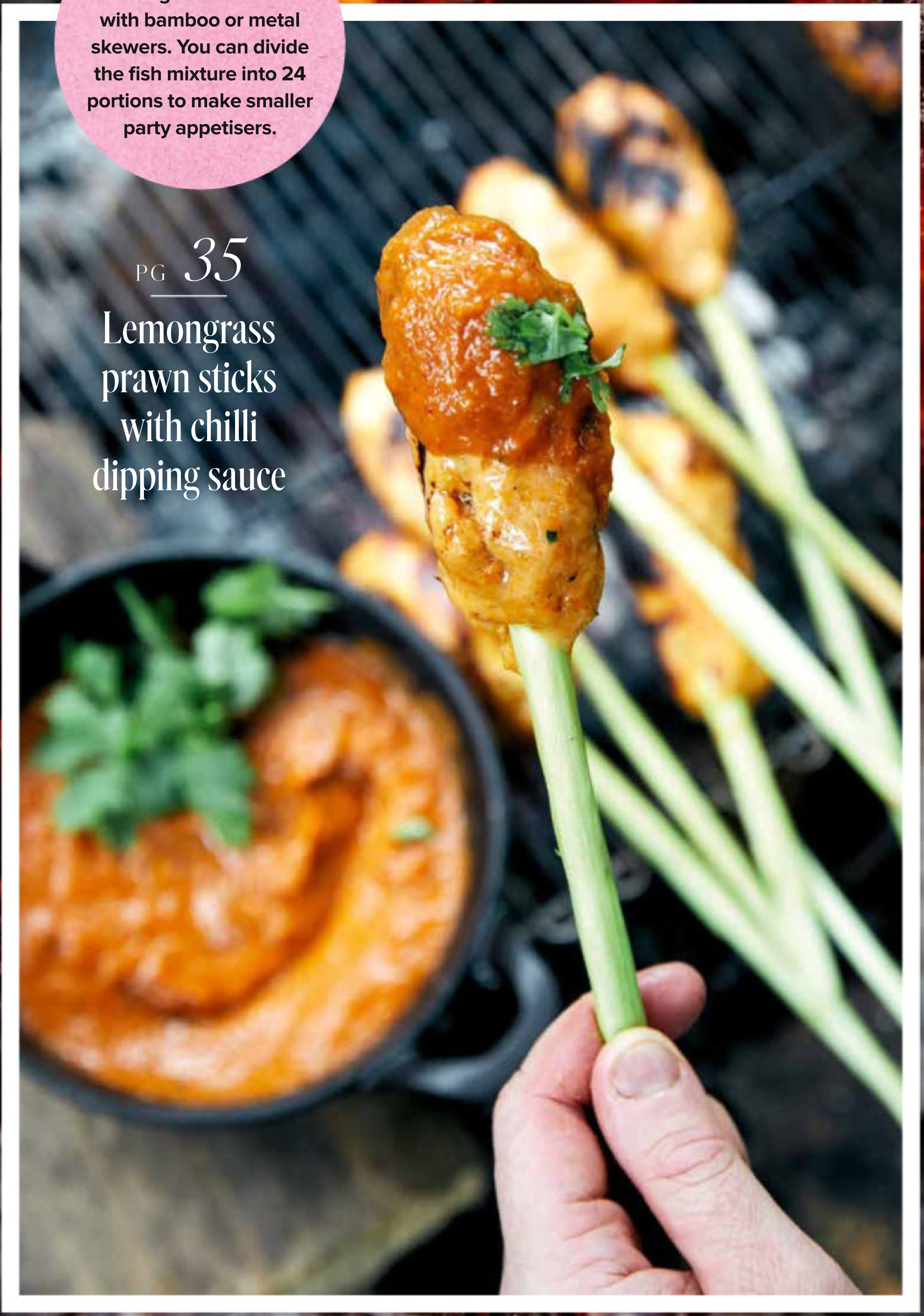
PG 36

Bún thit (rice vermicelli & grilled pork)

from the Test Kitchen

Thinly sliced pork is available from Asian grocers or ask your butcher to slice it thinly for you. You can use all mint instead of the Vietnamese mint, if preferred.

SWAP
lemongrass ‘skewers’ with bamboo or metal skewers. You can divide the fish mixture into 24 portions to make smaller party appetisers.



PG *35*

Lemongrass prawn sticks with chilli dipping sauce

PG 36

Yakitori chicken & blistered edamame

Lemongrass prawn sticks with chilli dipping sauce

PREP + COOK TIME *40 MINUTES* (+ HEATING + REFRIGERATION) MAKES *12*

500g skinless, boneless flathead fillets, chopped
⅓ cup (100g) Thai red curry paste
2 makrut lime leaves, stem removed, shredded thinly
2 cloves garlic, chopped finely
1 egg
500g medium green prawns, peeled, cut into 1cm pieces
12 small thin lemongrass stalks, trimmed (20cm)
peanut oil, to brush
CHILLI DIPPING SAUCE
1 tablespoon peanut oil
2 teaspoon sesame oil
3 eschalots (75g), chopped finely
1 tablespoon finely grated ginger
120g chilli paste in soybean oil
½ teaspoon finely grated lime rind
1 tablespoon lime juice
2 tablespoon finely chopped coriander, plus extra leaves to serve

1 Prepare a charcoal barbecue to medium heat according to instructions on In The Kitchen (from page 6).
2 Place fish, curry paste, lime leaves, garlic and egg in a large food processor; pulse until finely chopped and combined. Transfer mixture to a bowl. Fold in prawns until well combined. Season.
3 Using slightly damp hands, divide mixture into 12 portions and form into 10cm logs. Insert a lemongrass stalk through the log lengthways. Place on a tray lined with baking paper. Refrigerate for 30 minutes or until firm.
4 Meanwhile, make chilli dipping sauce.
5 Brush skewers with peanut oil. Cook skewers on grill for 12 minutes, turning occasionally or until charred lightly and cooked through.
6 Serve skewers with dipping sauce, topped with extra coriander.

CHILLI DIPPING SAUCE
Heat peanut and sesame oils in a small saucepan over medium-high heat. Add eschalots and ginger; cook, stirring occasionally, for 5 minutes or until eschalots have softened. Stir in chilli paste and ½ cup (125ml) water until combined. Transfer mixture to a high-speed blender; blend until combined. Season to taste. When ready to serve, stir in lime rind, juice and chopped coriander.

from the Test Kitchen

Ask your fish monger to prepare the crab for you. If you don't have a wok burner on your barbecue, you can use your regular stovetop, or a large frying pan instead of a wok.

Singapore chilli crab

PREP + COOK TIME *35 MINUTES* SERVES *6*

1 live mud crab (2kg), killed humanely
200g butter
6 cloves garlic, crushed
⅓ cup finely chopped coriander stems and roots
1½ tablespoons grated fresh ginger
2 fresh long red chillies, seeds removed, chopped finely
2 tablespoons freshly ground black pepper
½ teaspoon ground white pepper
6 green onions, sliced thinly
¼ cup (60ml) dark soy sauce
¼ cup (60ml) oyster sauce
1½ tablespoons finely grated palm sugar
coriander leaves and extra sliced fresh red chilli, sliced lengthways, to serve

1 Heat a covered gas barbecue with all burners set to medium-high and hood closed.
2 Place crab on its back. Discard triangular flap at base of body. Pull away top shell. Remove grey gills and lungs found near lower legs. Using a large sharp knife, cut crab in half crossways. Using a meat mallet or crab cracker, lightly crack the shell of the legs and claws.
3 Cook crab on grill for 8 minutes on each side, with hood closed, until shells turn orange and meat is just cooked through. Remove from grill.
4 Meanwhile, heat a large wok over medium-high heat on barbecue's wok burner (see tips on In The Kitchen, from page 6). Add butter; once melted, stir in garlic, coriander, ginger, chilli, peppers and half the green onion. Cook for 30 seconds. Stir in combined soy and oyster sauces with sugar. Bring to a gentle simmer. Cook for 1 minute or until thickened. Add crab to wok, tossing well to coat in sauce.
5 Serve crab topped with remaining green onion, coriander leaves and extra red chilli.

Yakitori chicken & blistered edamame

PREP + COOK TIME *1 HOUR*
(+ REFRIGERATION + HEATING) SERVES *4*

500g chicken thigh fillets, cut into 3cm pieces
6 green onions, trimmed, cut into 4cm lengths
1½ cups (300g) brown rice
1 tablespoon sesame oil
2⅔ cups (400g) frozen edamame pods
2 medium avocados (500g), cut into wedges
¼ cup (70g) pickled ginger
5g snack pack roasted nori, snipped into thin strips with scissors
2 teaspoons each black and white sesame seeds, toasted
YAKITORI SAUCE
¼ cup (60ml) mirin
½ cup (125ml) soy sauce
2 tablespoons rice wine vinegar
2 tablespoons caster sugar
4cm ginger, sliced thinly

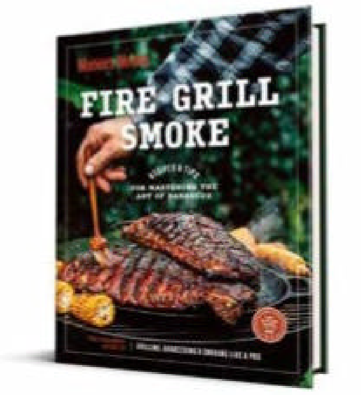
1 Make yakitori sauce.
2 Thread chicken and green onion onto 8 small wooden skewers, alternating pieces. Thread remaining green onion onto another 2 small wooden skewers. Brush chicken skewers with ¼ cup yakitori sauce. Refrigerate for 1 hour to marinate.
3 Meanwhile, prepare a charcoal barbecue or hibachi to high heat according to instructions.
4 Place rice and 800ml water in a medium saucepan over medium heat on the stove. Bring to the boil; cook, uncovered, for 25 minutes or until rice is tender. Drain. Set aside to cool.
5 Brush chicken and green onion skewers with sesame oil. Cook skewers on grill, turning frequently, for 6 minutes or until charred and chicken is cooked through, occasionally brushing with some remaining marinade. Cook green onion skewers, for 3 minutes, turning frequently or until lightly charred.
6 Cook edamame on grill, turning, for 4 minutes or until charred.
7 Divide rice among bowls. Top with skewers and edamame.
8 Serve with avocado, pickled ginger and nori. Drizzle with remaining yakitori sauce. Sprinkle with sesame seeds.
YAKITORI SAUCE
Combine ingredients in a small saucepan over medium heat on stove. Bring to a simmer, cook for 3 minutes or until reduced by half. Set aside to cool. (Makes ¾ cup.)

Bún thit (rice vermicelli & grilled pork)

PREP + COOK TIME *30 MINUTES* (+ REFRIGERATION) SERVES *2*

1 stalk lemongrass, white part only, chopped coarsely
1 eschalot (25g), peeled, chopped
2 cloves garlic
2 fresh small red chillies, plus extra sliced, to serve
2 tablespoons fish sauce, plus extra to serve
1 tablespoon oyster sauce
¼ cup (90g) honey
¼ cup (60ml) vegetable oil, plus extra for greasing
300g boneless pork shoulder, sliced very thinly
2 tablespoons rice wine vinegar
1 large carrot (180g), peeled, julienned
2 green onions, sliced thinly
125g dried rice vermicelli noodles
½ cup each mint and Vietnamese mint leaves
1 Lebanese cucumber (130g), sliced into batons
½ cup (125ml) Vietnamese dipping sauce

1 Blend or process lemongrass, eschalot, garlic, chillies, fish and oyster sauces, 2 tablespoons of the honey and 1 tablespoon of the oil in a small food processor until finely chopped. Transfer to a medium bowl. Add pork; toss to coat. Refrigerate for 30 minutes.
2 Meanwhile, heat vinegar and remaining honey with 2 tablespoons water in a small saucepan over medium heat until honey dissolves. Pour into a small bowl; cool. Add carrot and stir to combine.
3 Return cleaned saucepan to medium-high heat. Add remaining oil; heat until oil is shimmering. Add half of the green onion and cook for 30 seconds or until softened. Remove saucepan from heat. Set aside for infused oil to cool.
4 Heat a covered gas barbecue with all burners set to medium-high and hood closed. Soak vermicelli in boiling water for 5 minutes. Drain. Rinse under cold running water.
5 Oil a barbecue grilling basket; place pork in a single layer in basket. Cook on grill, for 6 minutes each side or until caramelised and cooked through.
6 To serve, drain carrot. Divide noodles between serving bowls. Top with pork, carrot, remaining green onion, green onion oil, mint and cucumbers. Serve with dipping sauce, combined with extra sliced chilli and extra fish sauce.



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DO AHEAD
Scald and smoke the duck in the morning, then steam and fry close to serving. Drying the duck helps crisp the skin but if short on time smoke duck after scalding.

Sichuan-style smoked duck

PREP + COOK TIME *2 HOURS* (+ OVERNIGHT REFRIGERATION + STANDING) SERVES *6*

You will need to start this recipe 1 day ahead.

1 tablespoon Sichuan peppercorns,
1 tablespoon black peppercorns
⅓ cup (40g) sea salt flakes
1 whole duck (2kg)
70g fresh ginger, sliced thickly
6 green onions, plus extra to serve
½ cup (40g) black tea leaves
½ cup (100g) jasmine rice
½ cup (110g) firmly packed brown sugar
1 medium mandarin (200g), rind peeled using a vegetable peeler
3 star anise
1 cinnamon stick
vegetable oil, for deep-frying
24 Chinese pancakes (360g), warmed hoisin sauce and sliced cucumber, to serve

1 Heat a large wok over medium-high heat. Add Sichuan pepper, black pepper and salt; toast for 1 minute or until fragrant. Transfer to a spice grinder, high-speed blender or small food processor and process to form a fine powder. Rub mixture all over and inside duck. Place duck on a large tray. Refrigerate, uncovered, overnight.
2 Place duck in a colander in the sink. Boil a full kettle of water. Pour half the water over the skin. Carefully turn duck over and pour over remaining water. Place duck on a wire rack set over a large tray. Stand, uncovered, for 3 hours for skin to dry.
3 Fill duck cavity with ginger and green onion.
4 Line a large wok with foil. Combine tea, rice, sugar, mandarin rind, star anise and cinnamon in wok. Place a wire rack on top. Sit duck, breast-side up, on rack. Cover wok tightly with foil. Set wok over medium-high heat for 30 minutes or until duck is light brown. Transfer to a plate. Discard foil and smoking ingredients.
5 Return wok to medium-high heat. Pour 1 litre (4 cups) water into wok. Set same wire rack on top. Bring to the boil, then reduce heat to a gentle simmer. Sit duck, breast-side up on rack. Cover tightly with foil. Steam for 50 minutes, topping up water in wok if required, until cooked through.
6 Carefully transfer duck to a wire rack; cool for 30 minutes. Remove ginger and green onion. Drain any juices from centre of the duck. Pat dry with paper towel.
7 Fill cleaned and dried wok one-third full with oil. Place wok on medium heat and heat until oil reaches 180°C on a thermometer. Carefully lower duck, breast-side down into oil. If the duck is not fully submerged, ladle hot oil over any exposed skin. Cook for 6 minutes on each side or until crisp and golden. Drain on paper towel. Rest duck for 10 minutes.
8 Serve duck, sliced, in pancakes with hoisin sauce, cucumber and extra green onion.

Middle Eastern beef with herb couscous

The beef mixture is suitable to freeze for up to 1 month at the end of step 2.

2 meals from 1: MIDDLE EASTERN BEEF

Time saver

Turn one cooking session into two meals with minimal fuss and maximum flavour.

Middle Eastern beef fillo cigars

Freeze cigars for up to 1 month at end of step 3. Thaw overnight in fridge before baking.

RECIPE 1

Middle Eastern beef with herb couscous

PREP + COOK TIME *40 MINUTES* SERVES *4*

2 tablespoons extra virgin olive oil
1 medium brown onion (150g), chopped finely
2 cloves garlic, chopped finely
1 tablespoon Baharat spice mix
1 teaspoon ground allspice
1kg minced beef
½ cup (125ml) chicken stock
2 teaspoons finely grated lemon rind
2 tablespoons lemon juice
1 cup loosely packed fresh coriander leaves, chopped
2 cups (400g) couscous
2 cups (500ml) boiling water
1 cup loosely packed fresh flat-leaf parsley leaves, chopped
100g fetta, crumbled
½ cup loosely packed micro herbs
YOGHURT SAUCE
1 cup (280g) Greek yoghurt
½ teaspoon Baharat spice mix
1 tablespoon lemon juice
2 tablespoons finely chopped fresh mint
PARSLEY OIL
2 tablespoons extra virgin olive oil
1 tablespoon finely chopped fresh flat-leaf parsley
1 tablespoon lemon juice

1 Heat half the oil in a large non-stick frying pan over medium heat; cook onion, garlic and spices, stirring, for 5 minutes or until softened. Remove from pan.
2 Cook beef in same pan, in batches, stirring, to break up any lumps, for 7 minutes or until browned and crisp. Return onion mixture to pan; add stock. Cook, stirring, for 5 minutes or until liquid is reduced. Stir in rind, juice and half the coriander; season. Remove from heat. Reserve 2 cups (400g) of the beef mixture for Recipe 2; cover, refrigerate. Cover beef mixture in pan to keep warm.
3 Place couscous and remaining oil in a large heatproof bowl with the boiling water. Cover; stand for 5 minutes or until water is absorbed. Fluff with a fork; season. Stir in parsley and remaining coriander. Reserve 1 cup (150g) of the herb couscous for Recipe 2; cover, refrigerate.
4 Meanwhile, make yoghurt sauce and parsley oil.
5 Serve beef mixture on couscous; top with fetta, yoghurt sauce and herbs. Drizzle with parsley oil.
YOGHURT SAUCE
Stir ingredients in a small bowl; season. Reserve ½ cup (140g) sauce for Recipe 2; cover, refrigerate.
PARSLEY OIL
Stir ingredients in a small bowl; season.

RECIPE 2

Middle Eastern beef fillo cigars

PREP + COOK TIME *45 MINUTES* SERVES *4*

2 cups (400g) reserved beef mixture (Recipe 1)
1 cup (150g) reserved herb couscous (Recipe 1)
100g fetta, crumbled
2 tablespoons finely chopped fresh flat-leaf parsley
12 sheets fillo pastry
100g butter, melted
1 tablespoon black sesame seeds
½ cup (140g) reserved yoghurt sauce (Recipe 1)

1 Preheat oven to 200°C/180°C fan. Line two large oven trays with baking paper.
2 Combine the beef mixture, herb couscous, fetta and the parsley in a large bowl; season to taste with salt flakes and freshly ground black pepper.
3 Place one pastry sheet on a work surface and cover remaining sheets with baking paper then a damp tea-towel to prevent drying out. Lightly brush sheet with butter, then fold in half widthways. Spoon ¼ cup of couscous mixture along one long edge. Fold in 4cm of the short edges from both ends, then roll up tightly, forming a cigar shape. Place on tray. Repeat with remaining pastry and filling.
4 Brush cigars with remaining butter; sprinkle with seeds. Bake for 20 minutes or until golden. Serve with yoghurt sauce.

from the Test Kitchen

Cigars can be filled and rolled up to 4 hours ahead. Cover with baking paper and a slightly damp tea-towel; refrigerate until ready to bake.

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A *taste* of

PG *48*

Spicy lentil patties with fiery fruit salsa

from the Test Kitchen

If mangoes are out of season, you can use papaya. Pattie mixture can be made to the end of step 3 a day ahead; store, covered, in the fridge. You can also freeze the patties after shaping them in step 5; freeze in an airtight container, between plastic wrap, for up to 2 months.

India

Take a stroll down bustling laneways of India with these authentic street foods.

PG 48

Beetroot bhajis with quick coriander chutney

PG 47

Dhal-stuffed paratha with raita

Vegetable pakora with rice salad

Dhal-stuffed paratha with raita

PREP + COOK TIME *1 HOUR 10 MINUTES* SERVES *4*

60g ghee (clarified butter), melted,
or ¼ cup (60ml) vegetable oil
1 teaspoon garam masala
2 teaspoons ground ginger
½ teaspoon ground coriander
1 clove garlic, crushed
1 long green chilli, chopped finely
1 sprig coriander, leaves and stem chopped,
root chopped finely
400g can brown lentils, drained, rinsed
½ cup (60g) frozen peas
2½ cups (375g) atta or wholemeal plain flour
mint leaves and extra coriander leaves (optional), to serve
CUCUMBER RAITA
200g Greek yoghurt
1 tablespoon lemon juice
1 tablespoon finely chopped mint
¼ Lebanese cucumber (35g), seeded, chopped finely
½ teaspoon ground cumin
salt, to taste

1 Heat 20g of the ghee in a large saucepan over medium heat; cook spices and garlic for 1 minute or until fragrant. Stir in chilli and coriander root, then lentils and 1 cup (250ml) water; bring to the boil. Reduce heat; simmer for 15 minutes or until lentils have broken down and absorbed the water.
2 Add peas to pan; cook for 2 minutes or until heated through. Stir in coriander leaves and stem. Season to taste. Remove from heat. Refrigerate until cooled.
3 Meanwhile, to make paratha dough, combine flour with 20g of the ghee and ¾ cup (180ml) water in a large bowl to form a firm dough. Knead for 5 minutes on a floured surface until smooth and elastic. Divide into four portions; place in a large bowl and cover.
4 Preheat oven to 120°C/100°C fan.
5 Roll out a portion of dough on a floured surface until 5mm thick; place a quarter of the cooled dhal mixture in the centre. Fold dough like a parcel to enclose filling. Using a rolling pin, gently roll until 5mm thick, taking care not to break the dough.
6 Heat 1 teaspoon of the remaining ghee in a non-stick frying pan over medium heat; cook a paratha for 4 minutes each side or until golden. Transfer to an oven tray and keep warm in the oven. Repeat rolling, stuffing and cooking with remaining dough portions, dhal mixture and ghee.
7 Meanwhile, to make the raita, combine ingredients in a small bowl.
8 Serve paratha with raita; top with mint leaves and extra coriander leaves, if you like.

Vegetable pakora with rice salad

PREP + COOK TIME *30 MINUTES* SERVES *2*

75g snow peas, trimmed, sliced thinly
1 medium red onion (170g), sliced thinly
1 small carrot (70g), cut into julienne
1½ tablespoons shredded fresh curry leaves
2 tablespoons chopped coriander, plus
extra leaves to serve
½ cup (100g) chickpea flour
½ teaspoon ground cumin
½ teaspoon ground turmeric
¼ teaspoon cayenne pepper
rice bran oil, for shallow-frying
120g microwave basmati rice
1 cup rocket leaves
50g cherry tomatoes, halved

1 Combine snow peas, onion, carrot, curry leaves and coriander in a medium bowl.
2 Sift chickpea flour and spices into a separate medium bowl; slowly whisk in ⅓ cup (80ml) water until smooth. Mix batter into vegetable mixture.
3 Heat oil in a deep frying pan over medium-high heat; cook 2 tablespoons of vegetable mixture, in batches, for 1 minute each side or until golden and cooked through. Drain well on paper towel. Repeat to make a total of 8 pakoras.
4 Reheat rice according to packet directions. Combine rice, rocket and cherry tomatoes in a medium bowl.
5 Serve pakoras topped with extra coriander leaves, if you like, and rice salad.

from the Test Kitchen

Serve with raita (see recipe in Dhal-stuffed Paratha with Raita, left). You can try using other thinly sliced vegetables for the pakora mix.

Beetroot bhajis with quick coriander chutney

PREP + COOK TIME *25 MINUTES* SERVES *4*

vegetable oil, for deep-frying
20g ginger, chopped
3 cloves garlic
1 small green chilli
1 teaspoon cumin seeds
1 teaspoon coriander seeds
¾ cup (100g) chickpea flour
½ teaspoon bicarbonate of soda
1 teaspoon sea salt flakes
1 medium red onion (170g), sliced very thinly
1 large beetroot (200g), peeled, shredded
10g curry leaves, picked, plus extra to serve
QUICK CORIANDER CHUTNEY
1 bunch fresh coriander (100g)
1 clove garlic, halved
1 small green chilli, chopped
1 teaspoon cumin seeds
1 tablespoon lemon juice

1 Pour enough oil into a large heavy-based saucepan to come halfway up the side. Heat oil over medium heat until it reaches 170°C (or until a cube of bread turns brown in 10 seconds).
2 Process ginger, garlic, chilli, cumin and coriander seeds in a small food processor until finely chopped.
3 Combine ginger mixture, chickpea flour, bicarb and salt in a large bowl; gradually whisk in ⅓ cup (80ml) water until smooth. Fold in onion, beetroot and curry leaves until well combined.
4 Using a trigger ice-cream scoop, scoop mixture into slightly damp hands and flatten slightly (see tip). Gently drop into hot oil in batches of 4–5; cook for 2 minutes each side or until crisp. Remove with a slotted spoon; drain on paper towel.
5 Fry extra curry leaves in hot oil for 15 seconds or until crisp. Remove with a slotted spoon; drain on paper towel.
6 To make the coriander chutney, blend or process ingredients and ¼ cup (60ml) water until smooth. Season to taste.
7 Serve bhajis hot, topped with fried curry leaves, and with coriander chutney.

from the Test Kitchen

When flattening the bhajis, don't be tempted to press too firmly, as loosely shaping them enables them to crisp better.

Spicy lentil patties with fiery fruit salsa

PREP + COOK TIME *1 HOUR* (+ REFRIGERATION)
SERVES *4*

¼ cup (50g) pearl black barley
½ cup (100g) dried red lentils
⅓ cup (80ml) extra virgin olive oil
1 medium onion (150g), chopped finely
2 small carrots (140g), grated coarsely
2 cloves garlic, crushed
1 tablespoon tomato paste
2 teaspoons ground cumin
½ teaspoon chilli powder
⅓ cup finely chopped flat-leaf parsley
1 cup (70g) fresh breadcrumbs
1 egg, beaten lightly
4 pitta pockets (450g), grilled
30g red vein sorrel
FIERY FRUIT SALSA
¼ small pineapple (900g), cored, sliced thinly
½ medium mango (220g), sliced thinly (see note page 42)
100g red and orange grape tomatoes, quartered
1 tablespoon lime juice
1 fresh long red chilli, seeded, sliced thinly

1 Cook barley in a medium saucepan of boiling water for 30 minutes or until tender; drain.
2 Meanwhile, place lentils and 1½ cups (375ml) water in a small saucepan over high heat; bring to the boil. Reduce heat to low; simmer, covered, for 12 minutes or until lentils are tender. Drain. Blend half the lentils in a small food processor until smooth; transfer to a large bowl with remaining lentils.
3 Heat 1 tablespoon of the oil in a large frying pan over medium heat; cook onion and half the carrot, stirring occasionally, for 5 minutes or until softened. Add garlic, tomato paste, cumin and chilli powder; cook, stirring, for 1 minute or until fragrant. Add onion mixture to lentils in bowl with barley, parsley, breadcrumbs and egg, then season well; mix well. Cover and refrigerate for 1 hour.
4 Meanwhile, to make the fiery fruit salsa, combine ingredients in a medium bowl. Season to taste. Cover and refrigerate until required.
5 Shape lentil mixture into eight oval patties. Heat half the remaining oil in a large frying pan over medium heat; cook half the patties for 3 minutes each side or until browned and heated through. Transfer to a plate; cover to keep warm. Repeat with remaining oil and patties.
6 Serve patties with pitta, salsa, sorrel and remaining carrot.

Curried lamb *and* spinach samosas

PREP + COOK TIME *1 HOUR 15 MINUTES* (+ COOLING) MAKES *24*

- **2 medium potatoes (400g), chopped finely**
- **200g frozen spinach, thawed, chopped finely**
- **1 tablespoons vegetable oil**
- **1 medium onion (150g), chopped finely**
- **5 cloves garlic, crushed**
- **1 tablespoon finely grated ginger**
- **500g lamb mince**
- **½ cup (150g) Madras curry simmer sauce**
- **1 tablespoon lemon juice**
- **6 sheets puff pastry, thawed**
- **1 egg, beaten lightly**
- **mango chutney and Greek yoghurt, to serve**

1 Boil, steam or microwave potato until tender; drain. Cool.
2 Squeeze out excess moisture from spinach.
3 Heat oil in a large frying pan over medium heat; cook onion, garlic and ginger, stirring occasionally, for 5 minutes or until soft. Add lamb; cook, stirring, over high heat until browned all over. Stir in sauce; simmer for 5 minutes. Stir in potato, spinach and lemon juice; season. Cool.
4 Preheat oven to 220°C/200°C fan. Line two oven trays with baking paper.
5 Cut each pastry sheet into four squares, then place 2 tablespoons lamb mixture in the centre of each pastry square. Brush edges of pastry with egg. Fold pastry over filling to make triangles; press edges with a fork to seal. Place triangles on trays; brush with more egg.
6 Bake for 30 minutes or until samosas are golden.
7 Serve samosas with mango chutney and Greek yoghurt.

KEEP

Samosas will keep in fridge up to 2 days; cool before packing into airtight containers. Cooked samosas can be frozen up to 3 months; thaw in fridge before reheating. Freeze uncooked samosas before brushing with egg for up to 1 month, cook frozen.

from the Test Kitchen

Serve with raita (see recipe in Dhal-stuffed paratha with raita, previous page).

TEST
KITCHEN
TESTED

slow cooker *of the* month

Texas-style brisket *with* corn & slaw

PREP + COOK TIME *7 HOURS 45 MINUTES* SERVES *6*

It's time to fire up the slow cooker for an easy, set and forget crowd-pleaser beef brisket with a lip-smacking spice rub and classic sides.

2 teaspoons chilli powder
2 teaspoons garlic salt
2 teaspoons onion powder
2 teaspoons smoked paprika
1 teaspoon mustard powder
1 teaspoon ground cumin
2 teaspoons dark brown sugar
1.2kg thick piece beef brisket
⅔ cup (190g) smoky barbecue sauce
1 tablespoon extra virgin olive oil
½ cup (125ml) beef stock
4 corn cobs (1.6kg), quartered
40g butter, softened
1 clove garlic, crushed
2 tablespoons finely chopped fresh coriander
pinch chilli powder, extra
SILVER BEET SLAW
2 tablespoons extra virgin olive oil
2 tablespoons apple cider vinegar
2 teaspoons honey
5 medium silver beet leaves (325g), stalks removed, washed and dried, shredded finely
2 medium carrots (240g), cut into matchsticks
4 green onions, sliced thinly

1 Combine chilli, spices and sugar in a small bowl. Brush beef all over with 1 tablespoon of the sauce; sprinkle spice mixture all over beef to coat.
2 Heat oil in a 4.5-litre (18-cup) slow cooker on sear (HIGH) setting. Cook beef for 3 minutes each side or until well browned. Add stock; cook, covered, on low, for 7 hours.
3 Remove beef from cooker; rest, covered, for 10 minutes.
4 Add remaining sauce to juices in cooker. Increase heat to reduce setting on medium; bring to the boil.
5 Just before serving, make silver beet slaw. Boil, steam or microwave corn until tender; drain. Combine butter, garlic, coriander and extra chilli in a small bowl. Spread corn with butter mixture.
6 Slice beef thinly; serve beef drizzled with sauce, accompanied with corn and slaw.
SILVER BEET SLAW Whisk oil, vinegar and honey in a large jug to combine. Place remaining ingredients in a large bowl; drizzle with dressing, toss to combine. Season to taste.

from the Test Kitchen

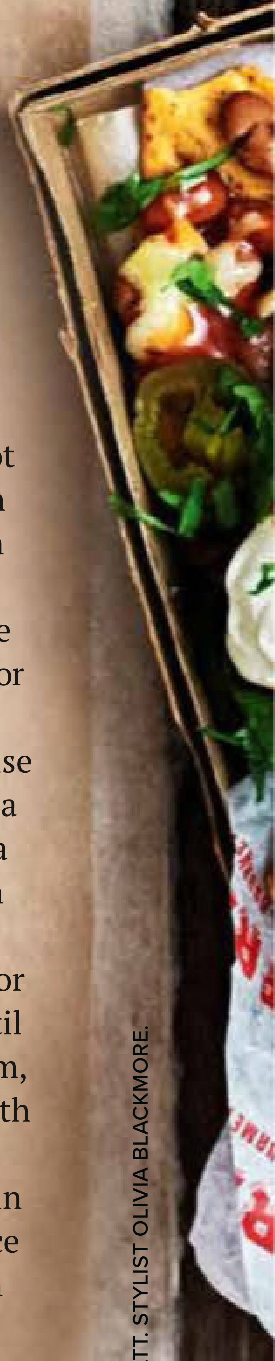
You need about half a bunch of silver beet (approximately 3 cups of shredded) for this recipe.

This recipe works well with budget-friendly cuts like pork shoulder, lamb shanks and beef chuck too.

'NOT'-DOGS

4 ways with

These tasty treats are made with vegetarian sausages – we won't tell if you don't!



No. 1

Kimchi not-dogs

PREP + COOK TIME *20 MINUTES* SERVES 4

Combine 125g shredded white cabbage, 1 thinly sliced green onion, ⅓ cup coarsely chopped fresh coriander, 2 tablespoons lemon juice and ¼ teaspoon sesame oil in a large bowl. In a small bowl, combine ¼ teaspoon sesame oil and ½ cup (150g) mayonnaise; season. Heat a large, lightly oiled frying pan over high heat; cook 4 vegetarian hot dogs for 2 minutes. Add 1 cup (100g) chopped vegetarian kimchi to pan; cook, turning, for a further 3 minutes or until warmed through. Divide sausages and kimchi between 4 warmed and split bread rolls. Top with ¾ cup grated vegetarian cheddar cheese and cabbage salad. Drizzle with sesame mayo.

No. 2

Nachos not-dogs

PREP + COOK TIME *15 MINUTES* SERVES 4

Preheat grill to high. Cook 4 vegetarian hot dogs and 1 cup (190g) Mexi beans in a large, non-stick frying pan over low heat for 3 minutes or until warm. Place 4 split long bread rolls rolls on an oven tray; top with 25g corn chips, then sausages and beans. Sprinkle with 1 cup (120g) grated vegetarian cheddar cheese. Place under the grill for 2 minutes or until cheese melts. Top with ½ cup (120g) sour cream, ¼ cup chopped fresh coriander and ⅓ cup (40g) pickled sliced jalapeños. Drizzle with your favourite chilli sauce.

No. 3

Reuben not-dogs

PREP + COOK TIME *30 MINUTES* SERVES 4

To make Russian dressing, combine ¼ cup (75g) mayonnaise, ½ teaspoon tamarind (or A1 steak sauce) and 1 tablespoon each tomato sauce, sweet mustard pickle and lemon juice in a small bowl. Heat 1 tablespoon olive oil in a medium frying pan over low heat; cook 1 thinly sliced large (200g) onion, stirring occasionally, for 15 minutes or until caramelised. Remove from pan; keep warm. Cook 4 vegetarian hot dogs in same pan over high heat for 5 minutes, turning, until browned. Preheat grill to high. Place 4 split long bread rolls on an oven tray; top with 150g sliced Swiss cheese. Place under the grill for 2 minutes or until cheese melts. Top with sausages, onions, ½ cup (40g) store-bought sauerkraut and ½ cup (75g) sliced dill pickles. Drizzle with Russian dressing.

No. 4

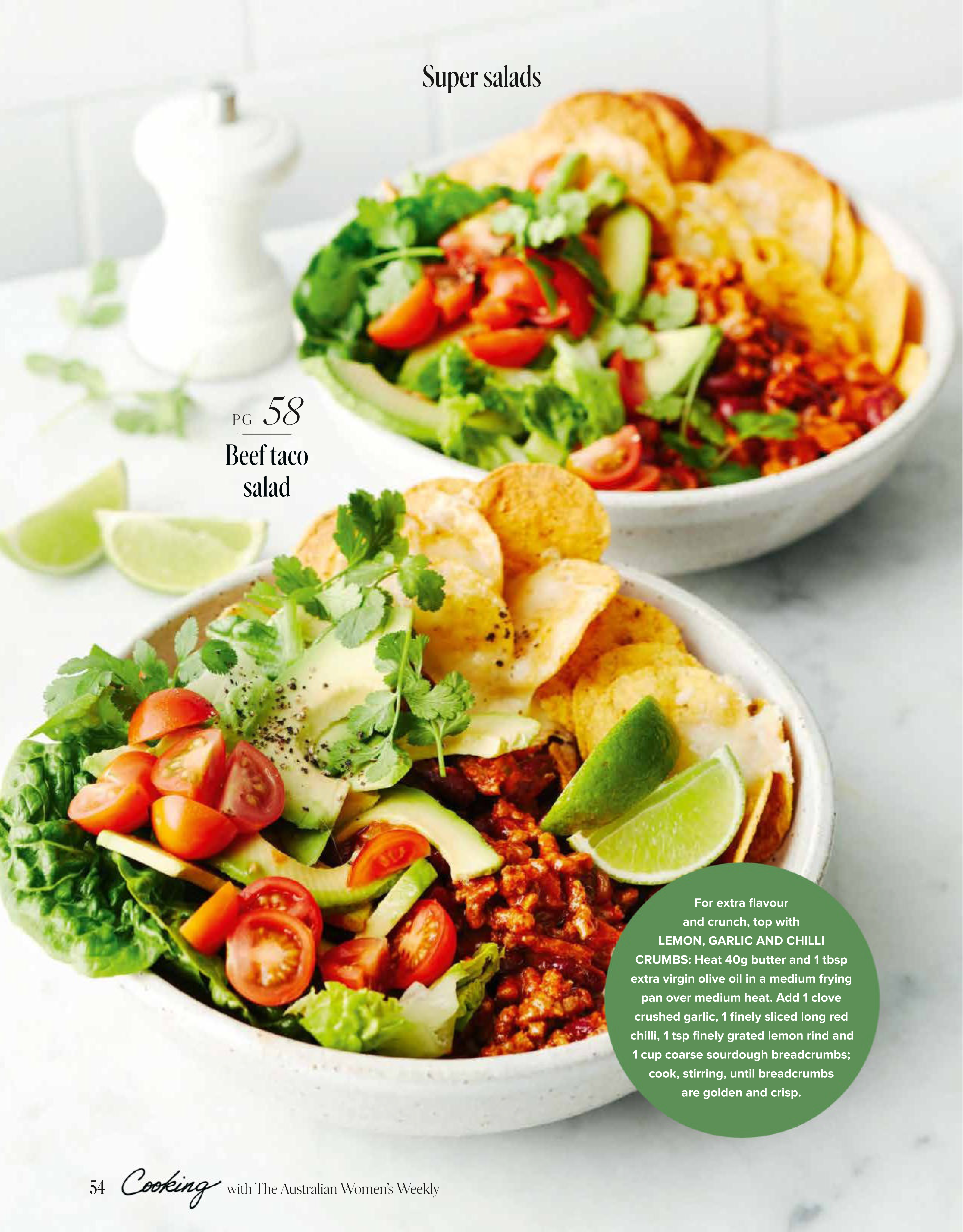
Bánh mì not-dogs

PREP + COOK TIME *20 MINUTES* SERVES 4

Cut 1 small (70g) carrot and 100g piece daikon into julienne; place in a medium bowl with ¼ cup (60ml) rice wine vinegar. Season. Stand for 10 minutes. Combine ½ cup (150g) mayonnaise and 1 teaspoon sriracha in a small bowl. Heat a large, oiled frying pan over high heat; cook 4 vegetarian hot dogs for 5 minutes, turning, until browned. Spread 4 warm, split long bread rolls with sriracha mayonnaise; top with sausages. Drain carrot and daikon; place on sausages. Top with 1 thinly sliced green onion, ½ cup each fresh mint and coriander leaves and 2 tablespoons chopped roasted salted peanuts.

PHOTOGRAPHER JAMES MOFFATT. STYLIST OLIVIA BLACKMORE.

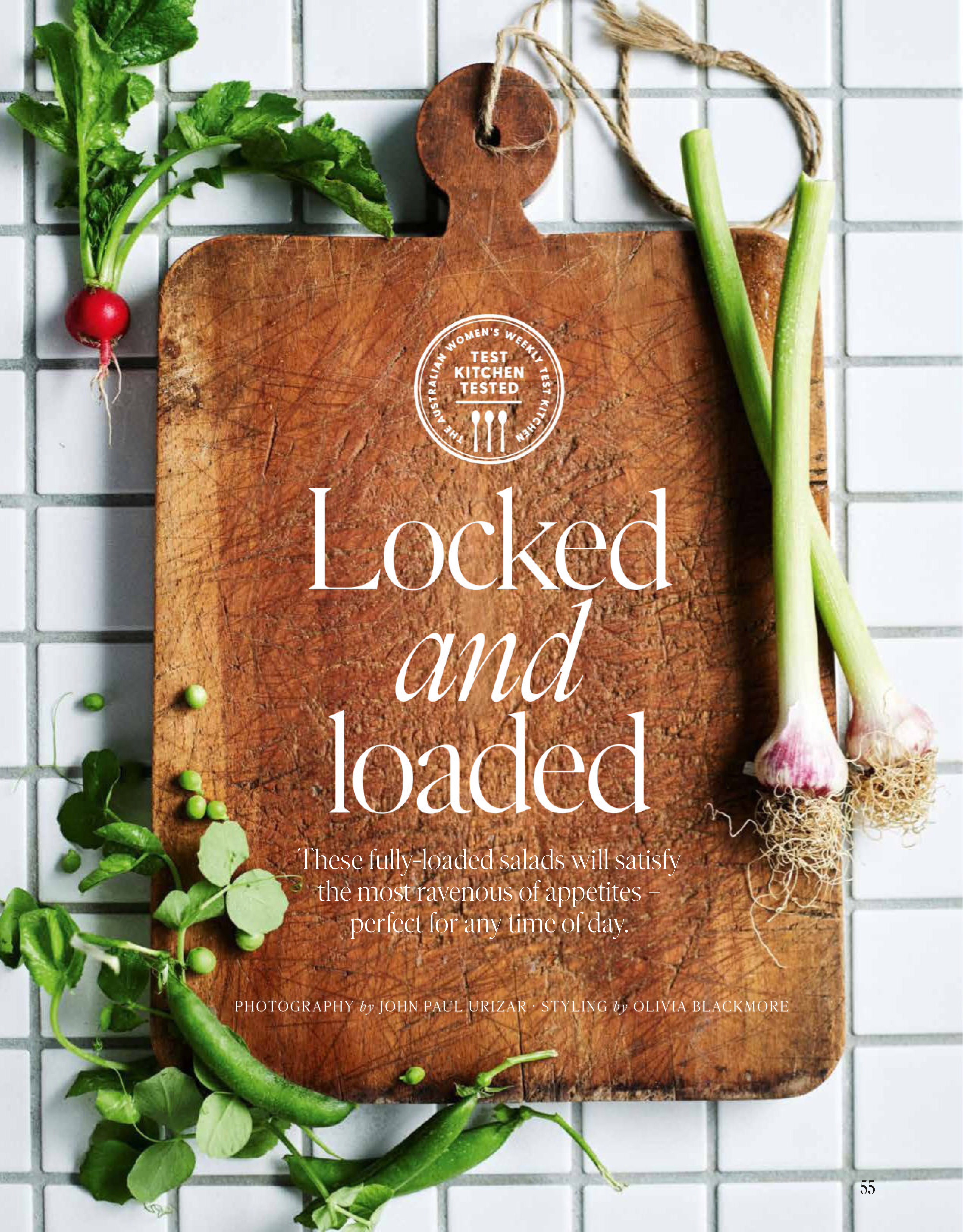
Takeaway favourite



PG *58*

Beef taco salad

For extra flavour and crunch, top with **LEMON, GARLIC AND CHILLI CRUMBS:** Heat 40g butter and 1 tbsp extra virgin olive oil in a medium frying pan over medium heat. Add 1 clove crushed garlic, 1 finely sliced long red chilli, 1 tsp finely grated lemon rind and 1 cup coarse sourdough breadcrumbs; cook, stirring, until breadcrumbs are golden and crisp.



Locked *and* loaded

These fully-loaded salads will satisfy the most ravenous of appetites – perfect for any time of day.

PHOTOGRAPHY *by* JOHN PAUL URIZAR · STYLING *by* OLIVIA BLACKMORE

For extra zing, add some baby capers to the potatoes with the celery in Step 5.

Zesty yoghurt potato salad *with* salmon

PREP + COOK TIME *35 MINUTES* SERVES *4*

1kg kipfler potatoes, scrubbed, halved lengthways
100g pancetta
1 tablespoon extra virgin olive oil
4 x 150g skinless salmon fillets, pin-boned
2 stalks (300g) celery, trimmed, leaves reserved, sliced on the diagonal
ZESTY YOGHURT DRESSING
½ cup (140g) Greek yoghurt
½ bunch fresh chives, chopped finely, plus extra to serve
1 teaspoon finely grated lemon rind, plus extra to serve
1 tablespoon lemon juice
1 tablespoon Dijon mustard

1 Cook potatoes in a large saucepan of salted boiling water for 10 minutes or until tender; drain. Cover to keep warm.
2 Heat a non-stick frying pan over medium heat. Cook pancetta for 3 minutes each side or until crispy; drain on paper towel.
3 Wipe frying pan clean. Heat oil in cleaned pan over medium heat; cook salmon for 3 minutes each side for medium-rare or until cooked as desired.
4 ZESTY YOGHURT DRESSING Place ingredients in a screw-top jar; season to taste. Shake well.
5 Place potatoes in a large bowl with celery and half the Dressing; toss well to coat. Transfer potato salad to a large platter; top with flaked salmon and the pancetta, then sprinkle with extra chives and extra rind. Serve with remaining dressing.

PG *58*

Creamy chicken Caesar salad with croque monsieur baguette

Creamy chicken Caesar salad with croque monsieur baguette

PREP + COOK TIME *35 MINUTES*
(+ STANDING TIME) SERVES *4*

1 cup (250ml) chicken stock
2 x 200g chicken breast fillets
4 eggs
1 large (340g) baguette, cut in half lengthways
150g shaved leg ham
60g parmesan cheese, grated finely, plus extra to serve
60g cheddar cheese, grated finely
2 (260g) baby cos lettuce, quartered
CAESAR DRESSING
¾ cup (225g) whole-egg mayonnaise
1 tablespoon lemon juice
4 drained anchovy fillets, chopped finely
3 teaspoons Dijon mustard

1 Bring chicken stock and 1 cup water to the boil in a medium saucepan. Add chicken; reduce heat to low. Cook for 10 minutes or until chicken is just cooked through; cool in poaching liquid. When cool enough to handle, shred chicken.
2 Meanwhile, cover eggs with cold water in a small saucepan; bring to the boil. Boil for 4 minutes. Drain. Cool eggs in cold water. When cool enough to handle, peel eggs.
3 CAESAR DRESSING Place ingredients and 1 tablespoon water in a screw-top jar; season to taste. Shake well.
4 Preheat grill to high. Place baguette halves on an oven tray; top with ham and combined cheeses. Place under the grill for 5 minutes or until the cheese has melted and is golden.
5 Arrange lettuce, shredded chicken and halved eggs on a large platter or bowl; drizzle with the dressing. Serve with baguette, topped with extra parmesan.

Beef taco salad

PREP + COOK TIME *35 MINUTES* SERVES *4*

2 teaspoons extra virgin olive oil, plus extra to serve
1 large (300g) red onion, chopped finely
2 cloves garlic, chopped finely
500g minced beef
⅓ cup (95g) tomato paste
30g packet taco seasoning
400g can red kidney beans, drained, rinsed
175g plain corn chips
1 cup (120g) coarsely grated cheddar cheese
2 (360g) baby cos lettuce
250g cherry tomatoes, halved and quartered
1 medium avocado, sliced thinly
½ cup coriander sprigs
lime wedges, to serve

1 Heat oil in a large frying pan over high heat; cook onion, garlic and beef, stirring, for 5 minutes or until beef is browned.
2 Add tomato paste, seasoning and 1½ cups (375ml) water to beef mixture; stir until well combined. Bring to the boil. Reduce heat to low; simmer for 10 minutes or until most of the liquid has evaporated. Add beans; stir until heated through.
3 Preheat grill to high. Place corn chips, in a single layer, on an oven tray; top with cheese. Place under the grill for 2 minutes or until cheese has melted.
4 Meanwhile, separate outer leaves of lettuce; chop hearts.
5 Divide lettuce, beef mixture and cheesy corn chips among bowls; top with tomatoes, avocado and coriander. Drizzle with extra oil; season with ground pepper. Serve with lime wedges.

Cheeseburger salad with crunchy brioche croutons

PREP + COOK TIME *35 MINUTES*
(+ REFRIGERATION TIME) SERVES *4*

500g minced beef
⅓ cup (95g) store-bought caramelised onion
⅔ cup (200g) whole-egg mayonnaise
2 (100g) brioche rolls, torn into chunks
6 slices (60g) cheddar cheese, chopped coarsely
8 rashers (240g) streaky bacon
2 tablespoons extra virgin olive oil
80g baby gherkins, plus 2 tablespoons pickling liquid
½ cup dill, chopped, plus extra to serve
2 tablespoons American mustard
2 (260g) baby cos lettuce, leaves separated
250g cherry truss tomatoes

1 Preheat the oven to 180°C/160°C fan. Line two large oven trays with baking paper.
2 Place mince, caramelised onion and 2 tablespoons of the mayonnaise in a medium bowl; mix well, season. Using damp hands, roll heaped tablespoons of mixture into balls; flatten slightly to make 16 patties in total. Transfer to one lined tray; refrigerate until required.
3 Place brioche chunks on second lined tray; top with cheese. Bake for 10 minutes turning tray halfway through cooking, until brioche is crisp and golden and cheese has melted.
4 Meanwhile, heat a large non-stick frying pan over medium heat; cook bacon for 3 minutes each side or until crisp. Drain on paper towel. Wipe pan clean. Heat oil in pan over medium-high heat; cook patties for 2 minutes each side or until browned and cooked through. Drain on paper towel.
5 Whisk remaining mayonnaise, reserved pickling liquid, dill and mustard in a small bowl; season to taste.
6 Arrange lettuce on a large platter, top with tomatoes, gherkins, bacon, patties and croutons; drizzle with dressing. Serve with extra dill, if you like.

Cheeseburger salad with crunchy brioche croutons

Patties can be made a day ahead. Keep covered in the refrigerator.

cooking class

Lamb, eggplant & haloumi sausage rolls

PREP + COOK TIME *1 HOUR 20 MINUTES* (+ REFRIGERATION & COOLING) MAKES *24*

We've raised the bar on the humble sausage roll with our Middle Eastern flavour spin and homemade pastry.

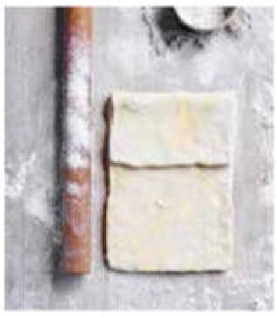
2 tablespoons extra virgin olive oil
250g eggplant, chopped
¼ cup (40g) pine nuts
1 tablespoon cumin seeds
1 medium brown onion (150g), chopped finely
2 cloves garlic, crushed
1 tablespoon honey
500g minced lamb
225g haloumi cheese, chopped finely
¼ cup (40g) currants
2 eggs, beaten lightly
¾ cup (75g) packaged breadcrumbs
1 egg, extra, beaten lightly
1 tablespoon dukkah
ROUGH PUFF PASTRY
3 cups (450g) bread flour
2 teaspoons sea salt flakes
500g cold unsalted butter, chopped or grated
1 cup (250ml) chilled water

1 Make rough puff pastry.
2 Meanwhile, heat oil in a large frying pan over high heat. Cook eggplant, pine nuts, cumin seeds, onion and garlic for 5 minutes, stirring occasionally, until golden and soft. Stir in honey; cool.
3 Combine eggplant mixture with lamb, haloumi, currants, eggs and breadcrumbs in a large bowl; season well.
4 Line three oven trays with baking paper. Roll one half of the dough into a 30cm x 50cm rectangle; trim edges to straighten. Cut dough crossways into four rectangles, about 12cm x 28cm in size. Divide lamb mixture into eight portions. Shape each portion into a log with moistened hands. Place a log along long side of a pastry rectangle; roll up to enclose. Place seam-side down on trays. Refrigerate for 15 minutes. Repeat with remaining pastry half and lamb mixture.
5 Preheat oven to 220°C/200°C fan. Cut each roll into three pieces. Brush with extra egg; sprinkle with dukkah.
6 Bake sausage rolls, in two batches, for 20 minutes or until puffed and golden.

ROUGH PUFF PASTRY

Place flour and salt in a large bowl. Rub in butter with your fingertips until mixture resembles coarse crumbs, leaving lumps of butter. Make a well in the centre. Add the water; mix gently with a butter knife to a streaky dough. Knead for 2 minutes or until a firm rough dough forms. Shape dough into a rectangle. Cover with plastic wrap; refrigerate for 20 minutes. Roll dough on a lightly floured surface into a 20cm x 50cm rectangle, with the short side in front of you. Fold dough into thirds by bringing the top third down over the middle third, then the bottom third up to cover the folded dough. Turn pastry a quarter turn to the right. Roll out to a rectangle again; repeat folding, turning and rolling two more times, three times in total. Cut dough in half crossways. Cover with plastic wrap; refrigerate for 20 minutes.

USING COLD BUTTER
Chop butter into small cubes or grate and return to fridge to chill completely before commencing.



FOLDING & ROLLING OUT PASTRY
Folding pastry into thirds, and folding and rolling 3 times results in light and flaky layers.

FLOURING THE ROLLING SURFACE
A light dusting of flour on bench beneath dough will prevent it from sticking, making it easier to handle.

PHOTOGRAPHER BEN DEARNLEY. FOOD STYLIST SOPHIA YOUNG. PHOTOCHEF NADIA FONOFF.

5 ingredient SNACKS

Create tasty vegetarian snacks with only five fresh ingredients and a few pantry staples.

THIS RECIPE is best made just before serving.

PG *65*

Salt & pepper tofu bites with coriander dipping sauce

PG 65

Tempura vegies with sesame salt

from the Test Kitchen

When frying, always salt food after cooking; as salt draws moisture, this prevents the vegetables going soggy and the tempura shell will stay crisp for longer.

We used a packaged mushroom mix containing king brown, Swiss brown, oyster and enoki mushrooms.

MAKE IT SIX

serve with tempura dipping sauce.

Greek tomato fritters

from the Test Kitchen

Tomato keftedes are popular fried tomato fritters served in Greece.

Greek fetta has a dry, crumbly texture, which is best for this recipe.

MAKE IT SIX

Serve with Greek yoghurt.

Salt & pepper tofu bites with coriander dipping sauce

PREP + COOK TIME *40 MINUTES* MAKES *18*

FIVE INGREDIENTS

900g silken tofu
1 small bunch coriander
2 long green chillies
2 teaspoons Sichuan peppercorns
¾ cup (125g) cornflour

STAPLES

⅓ cup (80ml) extra virgin olive oil, plus extra for frying
3 teaspoons white wine vinegar
½ cup (75g) self-raising flour
2 teaspoons sea salt flakes

1 Wrap each block of tofu in paper towel. Place tofu on a large tray and weigh down with a heavy chopping board; stand for 20 minutes to remove excess liquid (see tips). Cut tofu into 4cm cubes.
2 To make coriander dipping sauce, pick leaves from coriander. Process half the leaves with 1 chopped chilli, 2 tablespoons of oil and vinegar until a smooth paste forms. Thinly slice remaining chilli.
3 Heat a small frying pan over medium heat. Cook peppercorns for 1 minute, swirling pan occasionally, or until lightly toasted and fragrant. Transfer to a mortar and pestle; grind to a coarse powder. Transfer to a small shallow bowl; stir in the cornflour.
4 Whisk the self-raising flour, remaining 2 tablespoons of oil and ½ cup (125ml) tepid water in a medium bowl until combined.
5 Pour enough extra oil in a large non-stick frying pan to come 1cm up the side; place over medium heat. Fry remaining coriander leaves and sliced chilli, stirring regularly, until slightly crisp. Remove with a slotted spoon; drain on paper towel.
6 Working in batches, dip tofu in batter, shaking off excess; toss in cornflour mixture to coat, shaking off excess. Fry tofu for 3 minutes, turning regularly, or until crisp and golden on all sides. Drain on paper towel.
7 To serve, top tofu bites with salt flakes, fried coriander and chilli; serve with coriander dipping sauce.

from the Test Kitchen

If you don't have a heavy chopping board, use a regular chopping board with a heavy casserole dish or pan placed on top. The batter should be thick like pancake batter; add a little more water if necessary.

You will need to buy 3 x 300g blocks of tofu for the amount required.

Greek tomato fritters

PREP + COOK TIME *40 MINUTES* MAKES *24*

FIVE INGREDIENTS

500g large tomatoes
1 small red onion (100g)
½ cup flat-leaf parsley leaves, plus extra to serve
½ cup mint leaves, plus extra to serve
250g Greek fetta

STAPLES

1 cup (150g) self-raising flour
sea salt flakes
freshly ground black pepper
¼ cup (60ml) extra virgin olive oil, plus 2 tablespoons extra
2 teaspoons red wine vinegar

1 Finely chop tomatoes; place in a large sieve set over a large bowl. Gently press and squeeze liquid from tomato flesh. Reserve liquid.
2 Finely chop onion and the herbs; place in a bowl with tomato flesh, crumbled fetta and the flour. Mix to combine; season. Using clean, damp hands, shape heaped tablespoons of mixture into patties (you should make about 24 patties).
3 Heat the oil in a large non-stick frying pan over medium heat; cook fritters, in two batches, for 2 minutes each side or until golden brown.
4 Whisk ¼ cup (60ml) of the reserved tomato liquid with the vinegar and extra olive oil. Season to taste.
5 Serve fritters with extra herbs and the dressing.

Tempura vegies with sesame salt

PREP + COOK TIME *25 MINUTES* SERVES *6*

FIVE INGREDIENTS

2 tablespoons sesame seeds
1¼ cups (310ml) chilled mineral water
250g mixed mushrooms
1 bunch broccolini
150g green beans

STAPLES

2 teaspoons sea salt flakes
vegetable oil, for deep frying
1 cup (150g) plain flour

1 To make sesame salt, place sesame seeds in a small frying pan over medium heat; stir until lightly toasted. Using a pestle and mortar, grind toasted seeds until a coarse crumb forms. Transfer to a small bowl; stir in the salt flakes.
2 Fill a large heavy-based saucepan with enough vegetable oil to come one-third up the side of the pan. Heat oil over medium heat to 180°C (use a cooking thermometer, or until a cube of bread turns golden in 15 seconds).
3 Stir flour and mineral water in a large bowl until just combined (the batter should be lumpy). Cut the larger-sized mushrooms in half; cut large broccolini stalks in half lengthways. One at a time and in batches, dip mushrooms, broccolini and trimmed beans in batter to lightly coat; shake to remove excess. Fry for 2 minutes or until golden and crisp. Drain on paper towel.
4 Serve tempura vegies with sesame salt.

what's in the air fryer?

Pepperoni calzones

PREP + COOK TIME *45 MINUTES* MAKES *4*

Pretty much anything that you can put on top of a pizza can go inside these delicious Italian turnovers. They're a great way to use up leftovers, and make a terrific picnic option when cold.

200g piece pepperoni, sliced thinly
1 medium red capsicum (200g), sliced thinly
250g frozen chopped spinach, thawed
⅓ cup (50g) semi-dried tomato strips, without oil
2 tablespoons chopped fresh oregano
⅔ cup (70g) coarsely grated mozzarella
2 x 250g fresh dough balls
¼ cup (65g) thick pizza sauce
to serve: sea salt flakes

1 Heat a large non-stick frying pan over medium-high heat; cook pepperoni and capsicum, stirring, for 5 minutes or until golden and tender. Transfer to a plate lined with paper towel to cool.
2 Meanwhile, squeeze spinach to remove excess liquid; transfer to a medium bowl. Add pepperoni mixture, semi-dried tomatoes, oregano and mozzarella; stir to combine.
3 Divide each dough ball into two even pieces. Roll dough portions out on a piece of lightly floured baking paper into 18cm rounds. Spread dough rounds evenly with pizza sauce, leaving a 1.5cm border around the edge. Top half of each dough round with pepperoni filling mixture, then fold dough over to enclose filling; pinch edges to seal, then fold edges over themselves to pleat. Using a small, sharp knife, make three cuts in the tops. Trim the baking paper so it is 3cm larger all around than two of the calzones together.
4 Preheat a 7-litre air fryer to 180°C for 3 minutes.
5 Taking care, using the paper as an aid, lower the two calzones into the air fryer basket; at 180°C, cook for 14 minutes, turning halfway through cooking time, or until crust is golden and calzones are cooked through. Transfer to a plate; cover to keep warm. Repeat cooking with remaining calzones.
6 Sprinkle calzones with salt flakes to serve.

from the Test Kitchen

This recipe is so versatile – switch up with your favourite fillings or get creative with anything that is left in the fridge or pantry.

Fast dinners

Weeknights are a breeze with these delicious dinners on the table in 30 minutes or less.

PG 72
Beef sausages & beer onions with pea & bacon mash

PG 72

Fennel-crusted pork fillets with pears

from the Test Kitchen

For a recipe variation, use chicken in place of pork and apples in place of pears.

Moroccan lamb cutlets *with* couscous salad

PREP + COOK TIME *30 MINUTES* SERVES *4*

2 teaspoons ras el hanout (see tips)
⅓ cup (80ml) extra virgin olive oil
12 French-trimmed lamb cutlets (600g)
1 medium green capsicum (200g)
1 medium yellow capsicum (200g)
1 medium red capsicum (200g)
2 cups (500ml) water
30g butter
1 teaspoon sea salt flakes
2 cups (400g) couscous
200g hummus
¼ cup torn fresh flat-leaf parsley leaves
1 medium lemon (140g), rind cut into strips

1 Preheat grill.
2 Combine ras el hanout and half the oil in a large bowl; add lamb, turn to coat in mixture.
3 Quarter capsicums; discard seeds and membrane. Place, skin-side up, on a foil-lined oven tray; drizzle with remaining oil. Place under hot grill for 15 minutes or until skin blisters and blackens. Cover capsicum with plastic wrap or paper, leave 5 minutes; peel away skin, then slice thinly.
4 Meanwhile, bring water, butter and salt to the boil in a medium pan; stir in couscous. Remove pan from heat; cover, stand for 5 minutes. Fluff couscous with a fork.
5 Spoon hummus into a small serving bowl; sprinkle with a little extra ras el hanout.
6 Place couscous and capsicum in a large bowl with parsley and rind; toss gently to combine.
7 Cook lamb on a heated oiled chargrill plate (or grill or barbecue) for 4 minutes each side or until cooked as desired. Serve lamb with couscous salad and hummus.

ONE PAN

Try this with a budget-friendly cut like lamb rump sliced into steaks.

from the Test Kitchen

Ras el hanout is a blend of 30 Moroccan spices; the mix includes cardamom, cinnamon, ginger and pepper. Use Moroccan seasoning instead or combine 1 teaspoon each ground cumin and ground coriander. Use 8 lamb loin chops (800g) instead of cutlets, if you prefer.

PG *72*

Minestrone with ravioli

Beef sausages & beer onions with pea & bacon mash

PREP + COOK TIME *25 MINUTES* SERVES *4*

3 rindless bacon slices (200g), chopped
2 tablespoons extra virgin olive oil
3 medium onions (450g), sliced thickly
¼ cup (55g) firmly packed brown sugar
330ml bottle beer
1 tablespoon wholegrain mustard
3 sprigs fresh thyme
1kg potatoes, peeled, quartered
1 cup (250ml) milk, warmed
40g butter
1 cup (120g) frozen peas
8 thick beef sausages (1.2kg)

1 Heat a large frying pan over medium heat; cook bacon, stirring, until browned and crisp. Drain on paper towel.
2 Heat oil in same pan over medium heat, add onions and a pinch of salt; cook, covered, for 5 minutes or until softened. Turn onions. Add sugar, beer, mustard and thyme; boil for 5 minutes or until liquid is reduced by half. Remove from pan; cover to keep warm.
3 Meanwhile, boil or steam potatoes until soft; drain. Mash potatoes with milk and butter; season to taste. Boil, steam or microwave peas until just tender; drain. Stir peas and bacon through mash; keep warm, covered, over low heat.
4 Cook sausages in same cleaned frying pan, over medium heat, turning occasionally with tongs, until the sausages are browned all over and cooked through.
5 Serve sausages and onions with mash.

from the Test Kitchen

It's not necessary to add oil when cooking bacon as the fat renders in the hot pan. There are many plain and flavoured sausages available, so use your favourite. To keep sausages juicy, don't pierce during cooking. Use a moderate heat, turning frequently, until browned all over. To test if cooked, pierce one sausage on the side; if juices are clear, it's cooked.

Fennel-crusted pork fillets with pears

PREP & COOK TIME *30 MINUTES*
SERVES *4*

350g broccolini, trimmed
2 tablespoons extra virgin olive oil
20g butter
2 small pears (360g), cored, halved
4 pork fillets (960g)
1 teaspoon freshly ground black pepper
2 teaspoons fennel seeds
1 tablespoon wholegrain mustard
½ cup (125ml) chicken stock
½ cup (125ml) pear juice

1 Boil, steam or microwave broccolini until just tender; drain, return to pan with 1 tablespoon of the oil. Season to taste, toss to combine; cover to keep warm.
2 Melt butter in a medium frying pan over medium heat; cook pears for 3 minutes or until browned and just tender. Remove from pan; cover to keep warm.
3 Meanwhile, combine pork, pepper, fennel, half the mustard and remaining oil in a medium bowl. Cook pork in same frying pan, turning occasionally, for 5 minutes each side or until just cooked through. Remove from pan; cover loosely with foil.
4 Drain excess fat from pan. Return pan to heat; add stock and juice, simmer for 2 minutes or until mixture thickens slightly. Stir in remaining mustard.
5 Serve pork with pears, mustard jus and broccolini.

Minestrone with ravioli

PREP & COOK TIME *25 MINUTES* SERVES *2*

2 teaspoons extra virgin olive oil
½ small onion (40g), chopped finely
1 clove garlic, crushed
2 teaspoons finely chopped fresh rosemary leaves
1 small carrot (70g), chopped finely
1 trimmed celery stalk (100g), chopped finely
400g can diced tomatoes
2 cups (500ml) vegetable stock
1 teaspoon caster sugar
150g fresh ravioli
2 tablespoons shaved parmesan
1 teaspoon chilli oil (see tips)
1 tablespoon fresh flat-leaf parsley leaves
crusty bread, to serve

1 Heat oil in a medium saucepan over medium heat. Cook onion, garlic, rosemary, carrot and celery for 5 minutes or until softened.
2 Add tomatoes, stock and sugar to pan; season. Bring to the boil; cook for 5 minutes. Add ravioli, cook for 5 minutes or until ravioli is tender.
3 Divide soup and ravioli among bowls. Top with parmesan, chilli oil and parsley; accompany with bread.

from the Test Kitchen

Ravioli is available from the refrigerated section of most supermarkets. If you plan to freeze the soup, don't add the ravioli. if you don't have chilli oil, sprinkle the soup with a pinch of dried chilli flakes.

Bacon, cider & fennel mussels

PREP & COOK TIME *15 MINUTES* SERVES *2*

Serve these mussels steamed in cider with plenty of crusty bread to mop up the cooking juices, or Belgian style, with thin chips and mayonnaise.

1 tablespoon extra virgin olive oil
1 rindless bacon slice (80g), chopped
2 cloves garlic, sliced thinly
1 baby fennel bulb (130g), sliced thinly, fronds reserved
1kg pot-ready mussels
¾ cup (180ml) dry cider
crusty bread, to serve

1 Heat oil in a large saucepan over medium heat. Cook bacon, garlic and fennel, stirring, for 3 minutes or until browned.
2 Add mussels and cider to pan; bring to the boil. Cover pan with a lid; cook, shaking pan occasionally, about 5 minutes or until mussels start to open (see tips).
3 Serve mussels topped with reserved fennel fronds, and accompanied with bread.

from the Test Kitchen

Pot-ready mussels are sold ready to use. If you've bought loose mussels, scrub shells to remove debris, then remove the beard. It was once thought mussels that didn't open were bad; if mussel refuses to open, carefully prise shells open with a blunt knife.

cooking class

Roasted snapper *with* lemon & dill

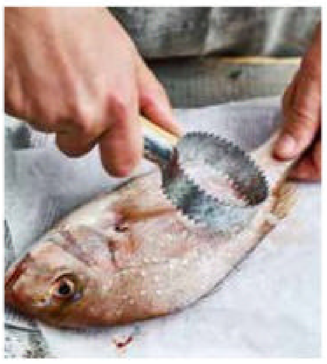
PREP + COOK TIME *50 MINUTES* SERVES *2*

Preparing and roasting whole fish can be daunting, but with this step-by-step guide you'll be the seafood master in no time!

400g desiree potatoes, unpeeled, washed, cut into wedges
6 cloves garlic, unpeeled
2 tablespoons extra virgin olive oil
2 baby snappers (600g), cleaned (see steps)
1 medium lemon (140g), sliced thinly
¼ cup fresh dill sprigs
¼ cup (60ml) dry white wine
extra fresh dill sprigs, to serve
HORSERADISH & DILL MAYONNAISE
¼ cup (75g) whole-egg mayonnaise
2 teaspoons horseradish cream
2 teaspoons drained capers, chopped finely
1 tablespoon finely chopped fresh dill

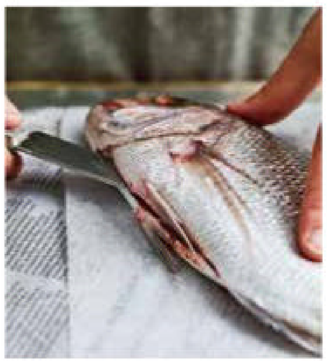
1 Preheat oven to 240°C/220°C fan.
2 Combine potato, garlic and 1 tablespoon of the oil in a large roasting pan; season. Roast potato mixture for 20 minutes.
3 Meanwhile, fill fish cavities with lemon and dill; season. Place fish on top of potato; drizzle with wine and the remaining oil. Roast for 25 minutes or until fish and potato are cooked through.
4 Meanwhile, make horseradish and dill mayonnaise.
5 Top fish and potato with extra dill; serve with horseradish and dill mayonnaise, and lemon wedges, if you like.

HORSERADISH & DILL MAYONNAISE
Combine all ingredients in a small bowl.



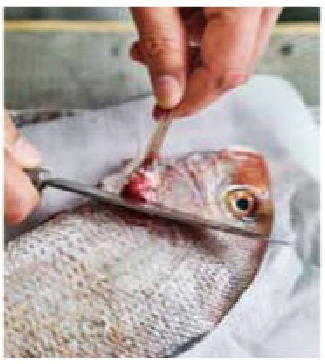
Step 1

REMOVING SCALES
Holding the tail firmly and using a butter knife or fish scaler, scrape from the tail towards the head, removing scales in a stroking motion. Turn fish and repeat on the other side. Wash fish well under cold running water.



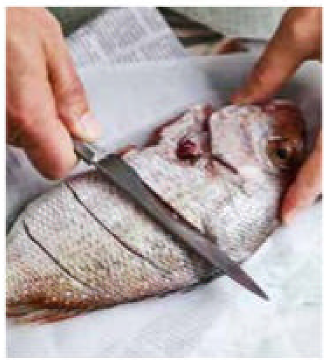
Step 2

GUTTING FISH
Cut along the belly to open fish. Use your fingers to grab entrails at the head end; pinch where the entrails connect to the head, then pull to remove. For larger fish, you may need to use a knife to sever entrails. Scrape dark blood from back bone.



Step 3

REMOVING FINS
Use a sharp cook's knife or kitchen scissors to cut off the fins and gills. Rinse fish well, inside and out.



Step 4

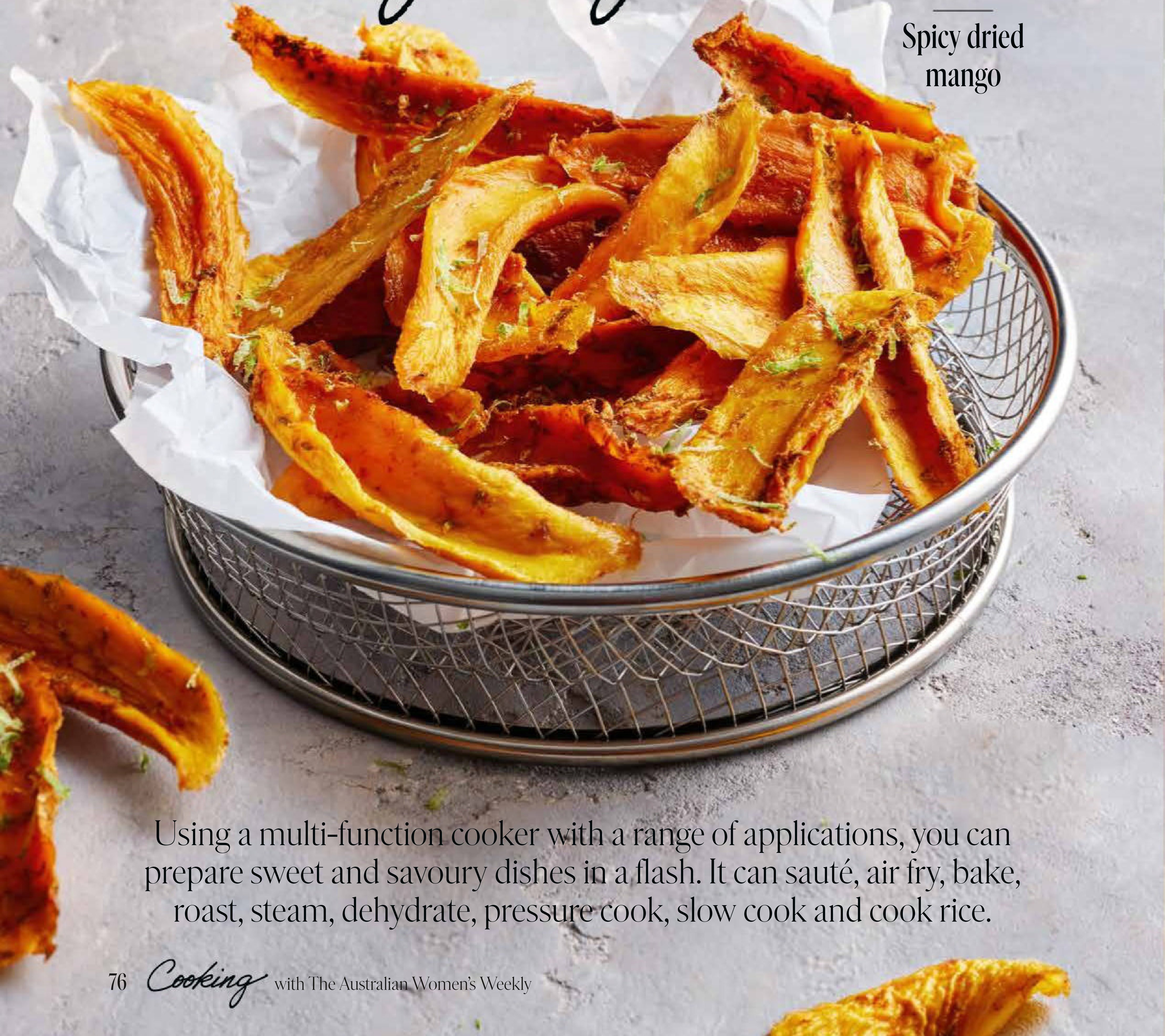
SLASHING FISH
So the fish cooks evenly, use a sharp knife to make three parallel cuts through the thickest part of the flesh, about 3cm deep.

from the Test Kitchen

Doubled recipe to serve 4; use two roasting pans for even cooking. Use 2 baby barramundi or rainbow trout instead of snapper, or 1 large whole snapper or bream and increase the cooking time accordingly.

Multi-function

One appliance, *so many ways to cook*



PG *81*

Spicy dried mango

Using a multi-function cooker with a range of applications, you can prepare sweet and savoury dishes in a flash. It can sauté, air fry, bake, roast, steam, dehydrate, pressure cook, slow cook and cook rice.

PG 81

Crisp gnocchi with creamy pesto dipping sauce

Test Kitchen notes

Substitute potato gnocchi for pumpkin or beetroot gnocchi.

For these recipes, we used the 8-litre Instant Pot® Duo Crisp + Air Fryer when testing our recipes. Before using, read the safety and operating instructions for your specific model.

Test Kitchen notes

You will need 2 baby cos lettuces.

PG 82

Prawn san choy bau

PG *82*

Raspberry & white chocolate waffle pudding

Tamarind pork belly

DEHYDRATE

This function uses the principles of the air fryer to create fast circulating air but at much lower temperatures, so foods dehydrate over a long cooking time. Ingredients can be placed in the air fryer basket, using either the steamer rack with handles or the perforated tray, and sealed with the air fryer lid. We recommend purchasing a 5-tier dehydrator rack to get the best use of available space.

Spicy dried mango

PREP *5 MINUTES* DEHYDRATE *9 HOURS* SERVES *6*

½ teaspoon chilli powder, or to taste
3 medium limes (195g), rind grated finely
¼ teaspoon fine salt
3 x 685g cans mango slices in juice, drained

1 Combine chilli powder, lime rind and salt in a large bowl.
2 Pat mango slices dry with paper towel, then add to bowl with chilli mix and toss to coat.
3 Arrange mango slices in a single layer on a 5-tier dehydrator rack, place in inner pot. Cover with air fryer lid. Select Dehydrate and set temperature to 57°C and time for 9 hours; dehydrate until mango is dried but still retaining a little chewiness.
4 Remove the dehydrator rack from the inner pot. Leave mango slices to cool on the rack. Store in an airtight container for up to 3 months.

Test Kitchen notes

If you do not have a 5-tier dehydrator rack, halve the recipe and place half the mango slices in a single layer in the air fryer basket, cover with perforated tray, then place remaining mango slices on top. Place air fryer basket in inner pot and continue with the recipe.

AIR FRY

Use this function to circulate air around food for a crisp result using less oil. Depending on the recipe, use either the inner pot or air fryer basket with the air fryer lid.

Crisp gnocchi with creamy pesto dipping sauce

PREP *10 MINUTES* PRESSURE COOK *1 MINUTE* AIR FRY *15 MINUTES* SERVES *6*

500g packet refrigerated ready-made potato gnocchi (see notes page 77)
1 tablespoon extra virgin olive oil
1 teaspoon garlic salt
creamy pesto dipping sauce
½ cup firmly packed basil leaves
2 tablespoons pine nuts, toasted
2 tablespoons finely grated vegetarian parmesan-style cheese
1 clove garlic, crushed
⅓ cup (80g) sour cream
sea salt flakes and basil leaves, to serve

1 Fill the inner pot with 1½ cups (375ml) water, then add gnocchi. Cover with the pressure cooker lid; lock the lid, ensuring steam release valve and quick release button are up.
Select Pressure Cook high heat and set time for 1 minute. Naturally release the pressure for 3 minutes, then taking care, quick release the pressure; this will result in perfectly cooked gnocchi. Taking care, drain gnocchi well. Spread gnocchi over a tray to air dry. Dry inner pot, return to appliance. Place the air fryer basket in the inner pot.
2 To make the creamy pesto dipping sauce, process basil, pine nuts, parmesan and garlic in a small food processor until finely chopped. Add sour cream and process until smooth. Season to taste.
3 Place gnocchi, oil and garlic salt in a large bowl; toss to coat the gnocchi in oil mixture.
4 Place gnocchi in the air fryer basket. Cover with the air fryer lid. Select Air Fry and set temperature to 200°C and time for 15 minutes; Air fry, stirring occasionally, until gnocchi is golden.
5 Sprinkle gnocchi with salt flakes and scatter with basil leaves. Serve with creamy pesto dipping sauce.

ROAST OR BAKE

Both these functions are similar to air fry. Use either the air fry basket or place a cake pan or ovenproof dish on the steam rack in the inner pot, with the air fryer lid. The temperature can be manually adjusted, so you can bake everything from roasts to cakes and other baked goods. For roasting, there is a prompt to turn food halfway through cooking. For even baking, allow 2.5cm space around the cookware.

Tamarind pork belly

PREP *10 MINUTES* (+ RESTING) ROAST *30 MINUTES* SERVES *4*

4 cloves garlic, crushed
2 tablespoons finely grated ginger
6 green onions, chopped finely
1 long red chilli, seeded, chopped finely
1½ tablespoons tamarind puree
1 tablespoon roasted sesame oil
¼ cup (60ml) soy sauce
1½ tablespoons fish sauce
2½ tablespoons brown sugar
1kg piece pork belly, skin removed
½ chicken stock cube
1 tablespoon lime juice
shredded green cabbage, to serve

1 Combine garlic, ginger, green onion, chilli, tamarind, sesame oil, soy sauce, fish sauce and sugar in a large bowl; add pork and toss to coat.
2 Remove pork from the marinade. Pour marinade into the inner pot, then crumble in stock cube. Place the wire rack in the inner pot, then place pork on top. Cover with the air fryer lid. Select Roast and set temperature to 200°C and time for 30 minutes; Roast until pork is tender and cooked through.
3 Remove the air fryer lid. Partially cover the pork and rest for 10 minutes in the inner pot before slicing. Stir lime juice into the sauce in the pot.
4 Serve pork drizzled with a little of the sauce, remaining sauce and shredded cabbage on the side.

SAUTÉ

Use this function with the inner pot and without a lid to sauté, sear, stir-fry and reduce, same as you would in a pan.

Prawn san choy bau

PREP *20 MINUTES* SAUTÉ *7 MINUTES*
MAKES *16*

1 tablespoon peanut or vegetable oil
3 cloves garlic, crushed
3 teaspoons finely grated ginger
6 green onions, sliced thinly
750g peeled green prawns, butterflied, deveined
227g can sliced water chestnuts, drained, chopped coarsely
125g snow peas, sliced
2 tablespoons kecap manis (sweet soy sauce)
2 tablespoons oyster sauce
1 teaspoon sesame oil
1 tablespoon lime juice
⅓ cup chopped coriander stems and leaves
16 small baby cos lettuce leaves (see note page 78)
bean sprouts, fried noodles and roasted peanuts, to serve

1 Select Sauté high heat. Add oil to the inner pot. When the inner pot is hot, add garlic, ginger and green onion; sauté, stirring, for 1 minute until softened. Add prawns and sauté, stirring, for a further 4 minutes or until almost cooked through.
2 Add water chestnuts, snow peas, sauces, sesame oil and lime juice to the inner pot; sauté, stirring, for 2 minutes or until reduced slightly and prawns are coated. Stir through half the coriander.
3 To serve, divide san choy bau mixture among lettuce leaves; top with bean sprouts, fried noodles, peanuts and remaining coriander.

SLOW COOK

Not just for transforming tougher cuts of meat, slow cook will be your favourite new way to whip up desserts. Use with the inner port and pressure cooker lid. Temperature displays as either low or high.

Raspberry & white chocolate waffle pudding

PREP *10 MINUTES* SLOW COOK *4 HOURS*
SERVES *4–6*

20g butter, melted
3 eggs
2 egg yolks
1 cup (250ml) milk
225ml thickened cream
1½ tablespoons caster sugar
3 teaspoons finely grated lemon rind
1½ teaspoons vanilla bean paste
400g mini round waffles
2 cups (300g) frozen raspberries
100g white chocolate, broken into chunks
vanilla ice-cream, to serve

1 Grease a 19cm (6-cup) round baking dish with melted butter. Add 1½ cups (375ml) water to the inner pot. Fold two lengths of foil into long strips and cross under the base of the dish to act as a sling. Using the sling, lower the dish into the inner pot.
2 To make the custard mixture, whisk eggs, egg yolks, milk, cream, sugar, lemon rind and vanilla bean paste in a large jug until combined.
3 Layer a third of the waffles, raspberries and chocolate in the dish. Repeat layering twice more. Pour over the custard mixture, then gently press the waffles into the mixture.
4 Cover with the pressure cooker lid. Select Slow Cook low heat and set time for 4 hours; slow cook until custard is just set.
5 Using the sling, remove the dish from the inner pot. Serve pudding with ice-cream.

STEAM

Steaming is also done using the pressure cook function. Use this mode with the inner pot, steam rack with handles and pressure cooker lid for vegetables, chicken and fish, ensuring at least 1 cup of liquid is in the inner pot.

Bang bang chicken salad

PREP *20 MINUTES* STEAM *4 MINUTES* SERVES *4*

This Sichuan dish gets its name from the sound of a meat mallet pounding the chicken to shred it after cooking.

4 green onions
½ cup (125ml) chicken stock
4 star anise
2 teaspoons Sichuan peppercorns
20g dried shiitake mushrooms
2 large chicken breast fillets (500g)
2 teaspoons sesame oil
1 tablespoon black (Chinkiang) vinegar (see notes)
1 tablespoon soy sauce
1 teaspoon caster sugar
1 tablespoon peanut oil
50g snow pea tendrils
100g snow peas, blanched, shredded
4 baby cucumbers, seeds removed, chopped coarsely
¼ cup (35g) roasted unsalted peanuts, chopped coarsely
chilli oil, to serve

1 Coarsely chop 3 green onions and place in the inner pot with stock, star anise, Sichuan peppercorns and mushrooms. Place the wire rack in the inner pot, then place chicken in a single layer on top. Cover with the pressure cooker lid; lock the lid, ensuring steam release valve and quick release button are up. Select Steam high heat and set time for 4 minutes.
2 Taking care, quick release the pressure. Transfer chicken to a plate to cool. Strain cooking liquid into a small jug; remove the mushrooms and cool slightly. Add sesame oil, vinegar, soy sauce, sugar and oil to the jug; whisk until combined.
3 Shred chicken and place in a large bowl. Thinly slice the mushrooms and remaining green onion; add to the chicken with snow pea tendrils, shredded snow peas and cucumber. Pour over dressing and toss to combine. Serve chicken salad scattered with peanuts and drizzled with chilli oil.

Test Kitchen notes

Chinkiang Chinese black vinegar is made from glutinous rice and has a malty sweet flavour. It is available from Asian grocers and major supermarkets.

Bang bang chicken salad

For MORE

The Ultimate Instant Pot Cookbook, **on sale now, RRP $24.99. With over 75 recipes designed for all the functions of your Instant Pot, you'll be preparing meals with the press of a button. Available where all good books are sold and awwcookbooks.com.au**

TWISTED TUNA ROLLS

4 ways with

Amp up a humble can of tuna with these fresh twists on a tuna roll.

No. 1

Tuna & avocado Caesar salad roll

PREP TIME *10 MINUTES* MAKES *1*

Mix a drained 125g can tuna in oil with 1 tablespoon Caesar dressing and 1 teaspoon finely grated parmesan. Butter a bread roll. Top base with baby cos leaves, then tuna mixture, sliced avocado and sliced ripe tomato. Season to taste; serve. Add crisp prosciutto, if you like.

No. 2

Tuna 'sushi' sub

PREP TIME *10 MINUTES* MAKES *1*

Mix a drained 125g can tuna in oil with 1 tablespoon Japanese mayonnaise and sriracha chilli sauce to taste. Butter a split long crusty bread roll. Fill roll with Lebanese cucumber ribbons, tuna mixture and thinly sliced radish. Season to taste; serve.

No. 3

Tuna & roasted capsicum sub

PREP TIME *10 MINUTES* MAKES *1*

Mix a drained 125g can tuna in oil with 1 tablespoon aioli, 2 teaspoons finely chopped basil and 2 teaspoons chopped toasted pine nuts or sunflower seeds (or 2 teaspoons pesto instead of the basil and pine nuts). Butter a split long crusty bread roll. Fill roll with trimmed rocket leaves and tuna mixture; top with drained marinated capsicum strips. Season to taste; serve.

No. 4

Mexican tuna salad roll

PREP TIME *10 MINUTES* MAKES *1*

Mix a drained 125g can tuna in oil with 1 tablespoon whole-egg mayonnaise, a little finely chopped red onion, finely chopped coriander, 1 tablespoon drained canned corn and chipotle Tabasco sauce to taste. Butter a ciabatta bread roll. Top base with watercress, then tuna mixture and coriander leaves. Season to taste; serve.

1

2

3

4

FOR THE *LOVE* OF VEG

Celebrating the beauty and simplicity of fresh vegetables.

PG *91*

Crispy potato pancake with yuzu cream

PG 92

Spicy jerk cauliflower tostadas

from the Test Kitchen

Jamaican jerk spice is available from supermarkets, or combine 2 tbsps each smoked paprika, dried oregano and chilli flakes, 1 tbsp garlic powder, 2 tsps allspice and 1 tsp each salt and sugar.

PG 91

Crispy mushrooms & kale with jalapeño dressing

Smashed cucumber salad

PREP TIME *20 MINUTES* SERVES *4*

1 telegraph cucumber (400g)
2 Lebanese cucumbers (260g)
170g baby cucumbers
50g dry-roasted edamame
⅓ cup (65g) black and white sesame seeds, toasted
½ teaspoon shichimi togarashi
2 teaspoons sea salt flakes
APPLE CUCUMBER DRESSING
1 Lebanese cucumber (130g), chopped
1 small green apple (130g), cored, chopped
2 tablespoons mirin
2 tablespoons rice wine vinegar
2 tablespoons extra virgin olive oil

1 Cut telegraph cucumber into large chunks, then lightly smash with a mallet until crushed. Using a mandoline or V-slicer, slice Lebanese cucumbers lengthways into thin ribbons. Cut baby cucumbers in half lengthways. Combine cucumbers in a large bowl.

2 Make apple cucumber dressing.

3 Combine edamame, sesame seeds, togarashi and salt flakes in a small bowl.

4 Arrange cucumber salad on a serving platter; drizzle with dressing, then top with edamame seed mix.

APPLE CUCUMBER DRESSING
Place ingredients in a small food processer; process until smooth. Season to taste.

from the Test Kitchen

We used a variety of baby cucumber sold as 'one-bite' cucumbers; they are about the length of a matchstick. You can use qukes instead.

Crispy potato pancake with yuzu cream

PREP + COOK TIME *1 HOUR 10 MINUTES*
SERVES *2-4 AS A STARTER*

1.2kg desiree potatoes, peeled
2 tablespoons bottled yuzu juice
2 teaspoons caster sugar
1½ teaspoons sea salt flakes
2 fresh long green chillies, sliced thinly
4 green onions, chopped finely, plus extra, sliced, to serve
1 cup finely chopped garlic chives
2 tablespoons plain flour
2 eggs, beaten lightly
30g butter
1 cup (240g) sour cream
1 tablespoon bottled yuzu juice, extra

1 Place potatoes in a large saucepan of cold salted water; bring to the boil. Cook for 8 minutes or until partially cooked. Drain. Cool.
2 Meanwhile, place yuzu juice, sugar and ½ teaspoon of the salt flakes in a small bowl; whisk until sugar dissolves. Stir in the chilli. Stand to lightly pickle.
3 Preheat oven to 200°C/180°C fan. Coarsely grate potatoes; place in a large bowl. Add green onion, garlic chives, flour, remaining salt flakes and the egg; stir until well combined.
4 Melt butter in a large ovenproof frying pan (26cm base measurement) over medium heat. Remove from heat. Add potato mixture; spread evenly over the base of the pan, pressing down to flatten. Transfer frying pan to oven; bake for 35 minutes or until set and golden. Remove pan from oven. Carefully turn the pancake onto a baking-paper-lined oven tray. Return to the oven for 15 minutes or until deep golden.
5 Meanwhile, whisk sour cream and extra yuzu juice until light and combined. Season to taste. Refrigerate until ready to serve.
6 Serve potato pancake topped with yuzu cream, pickled chilli and extra sliced green onion.

Crispy mushrooms & kale with jalapeño dressing

PREP + COOK TIME *35 MINUTES* SERVES *2-4*

½ cup (125ml) extra virgin olive oil
4 cloves garlic, chopped
2 x 400g cans cannellini beans, drained, rinsed
1½ tablespoons lemon juice
1 tablespoon water
160g kalettes, trimmed, halved (see notes)
30g butter
100g oyster mushrooms, torn
100g Swiss brown mushrooms, quartered, halved and sliced
JALAPEÑO DRESSING
1 teaspoon cumin seeds
1 fresh jalapeño chilli, chopped very finely
¼ cup very finely chopped fresh coriander leaves
2 tablespoons red wine vinegar
2 tablespoons extra virgin olive oil

1 Make jalapeño dressing.
2 Heat 2 tablespoons of the oil in a large frying pan over medium heat; cook garlic, stirring, for 2 minutes or until just golden. Stir in the cannellini beans; cook for 4 minutes or until hot. Transfer bean mixture to a food processor with the lemon juice and water. Process until a coarse mash forms. Season to taste.
3 Wipe frying pan clean. Heat 2 tablespoons of the remaining oil in cleaned pan over high heat; cook kalettes, in batches, stirring, for 3 minutes or until tender and leaves are crisp. Remove from pan.
4 Heat half the remaining oil with half the butter in same pan over high heat; cook half the mushrooms, tossing occasionally, for 2 minutes or until golden and edges are crispy. Season to taste. Drain, in a single layer, on paper towel. Repeat with remaining oil, butter and mushrooms.
5 Spread bean mash on a large serving platter. Arrange kale and mushrooms evenly across the top; drizzle with jalapeño dressing.

JALAPEÑO DRESSING
Dry-fry cumin seeds in a small frying pan over medium-high heat for 1 minute or until fragrant. Place seeds in a small bowl with remaining ingredients; stir vigorously to combine. Season to taste.

from the Test Kitchen

Kalettes are available from specialist greengrocers; if you can't find them, use torn mature green curly kale instead. Serve mushrooms spread across the bean mash rather than piling them into a mound – this will help them they stay crisp.

Spicy jerk cauliflower tostadas

PREP + COOK TIME *1 HOUR* SERVES *4*

1 medium red onion (170g), sliced thinly
¼ cup (60ml) lime juice
vegetable oil, for deep-frying
8 flour tortillas (320g)
1¾ cups (480g) Greek yoghurt
2 cups (300g) self-raising flour
¼ cup (25g) Jamaican jerk spice
4 eggs
1kg cauliflower, broken into medium florets
½ cup fresh coriander leaves, chopped finely, plus extra to serve
2 cups (160g) shredded green cabbage
1 large avocado (320g), chopped
lime wedges, to serve

1 Place onion and 2 tablespoons of lime juice in a small bowl. Massage gently with your fingers until onion just starts to soften. Stand for 20 minutes to lightly pickle, stirring occasionally.
2 Fill a large saucepan one-third full with oil; heat over medium heat until 180°C (or when a cube of bread turns golden in 15 seconds). One at a time, fry tortillas for 30 seconds or until golden and crisp. Drain on paper towel.
3 Combine ¾ cup of the yoghurt with ¾ cup (180ml) water in a medium bowl. Combine flour and jerk spice mix in a large bowl; season. Whisk eggs in another medium bowl.
4 Working in batches, dip the cauliflower florets in the yoghurt mixture, then flour mixture, tossing to coat well. Dip in egg, then back into flour mixture, shaking away any excess. Fry cauliflower, in batches, in hot oil for 4 minutes or until deep golden brown and crispy. Remove with a slotted spoon; drain on paper towel.
5 Combine remaining yoghurt, remaining lime juice and the coriander in a medium bowl. Season to taste.
6 To serve, top tortillas with cabbage, cauliflower, pickled onions, avocado and extra coriander. Drizzle with yoghurt mixture and serve with lime wedges.

Pici al'aglione

PREP + COOK TIME *50 MINUTES* (+ REFRIGERATION) SERVES *4*

½ cup (80g) bread flour
750g baby Roma tomatoes
½ cup (125ml) extra virgin olive oil
4 cloves garlic, sliced thinly
½ teaspoon chilli flakes
½ cup fresh basil leaves, torn, plus extra to serve
½ cup (40g) finely grated vegetarian parmesan-style cheese, plus extra to serve
PICI DOUGH
2¾ cups (440g) bread flour
10g fine sea salt
⅔ cup (160ml) warm water
1½ tablespoons extra virgin olive oil

1 Make pici dough.
2 Place flour in a large bowl. Working with one half at a time, roll pici dough on a dry surface into a 15cm x 30cm rectangle. Cut 5mm strips, crossways. Using your fingertips, roll each strip into a 25cm rope; place in bowl of flour, then toss to coat well. Cover with plastic wrap.
3 Place tomatoes in a large, deep bowl. Using hands, lightly crush each tomato.
4 To make sauce, heat oil in a large frying pan over medium heat; cook garlic and chilli, stirring, for 3 minutes or until lightly golden. Stir in the crushed tomatoes and basil; cook for 7 minutes or until tomatoes just start to break down. Season to taste.
5 Meanwhile, bring a large saucepan of salted water to the boil. Shake excess flour from pici and add to water. Cook for 8 minutes or until they float to the surface. Drain, reserving ¼ cup (60ml) pasta water.
6 Add pici and reserved pasta water to sauce; toss gently until well coated. Remove from heat; stir in parmesan until melted and combined. Season to taste.
7 Serve pici topped with extra parmesan and basil.

PICI DOUGH
Process flour and salt. Slowly add water and oil; continue processing until mixture resembles fine breadcrumbs. Transfer mixture to a medium bowl; use your hands to bring dough together. Lightly knead dough until smooth. Divide in half; wrap each tightly with plastic wrap. Refrigerate for 2 hours.

from the Test Kitchen

Allowing the pici dough to rest ensures the dough is well hydrated and tender. If the pici dough is a little dry add extra water 1 teaspoon at a time. When rolling pici dough keep the surface as dry as possible – don't be tempted to dust the surface with flour, the olive oil in the dough will prevent it from sticking to the surface. Pici can be made a day ahead. Ensure they are well coated in flour; store in an airtight container.

PHOTOGRAPHER CON POULOS. STYLISTS OLIVIA BLACKMORE, AMBER DE FLORIO. PHOTOCHEFS REBECCA LYALL, CLARE MAGUIRE.

Pici al'aglione

Gluten-free scones

No gluten, no worries – nobody misses out with this duo of scrumptious scones.

PG 96
Cornflake & honey scones

Test Kitchen notes

The secret to good scones is to not overwork the dough and to bake it only until it's barely done, so you get a crisp exterior and a fluffy interior.

Twist on tradition

PG 96

Raspberry & choc chunk

KEEPING
Scones are best eaten warm on the day they are made.

PHOTOGRAPHY *by* JAMES MOFFATT · STYLING *by* STEVE PEARCE

Twist on tradition

KEEPING

Scones can be frozen for up to 2 months. To thaw, wrap in foil and heat in a 180°C oven for 10 minutes.

Cornflake & honey scones

PREP + COOK TIME *40 MINUTES* MAKES *10*

2 cups (540g) gluten-free self-raising flour
1 teaspoon gluten-free baking powder
1 teaspoon xanthan gum
1 teaspoon fine salt
200g very cold butter
1½ cups (60g) cornflakes
½ cup (70g) finely chopped lightly roasted macadamias
2½ cups (625ml) buttermilk
2 tablespoons honey
2 teaspoons vanilla bean paste
extra honey and thick cream, to serve

1 Preheat oven to 220°C fan (this recipe must be baked in a fan-forced oven due to the density of the dough). Line a large oven tray with baking paper.
2 Sift flour, baking powder, xanthan gum and salt into a large bowl. Coarsely grate butter into the bowl. Rub in butter until mixture resembles coarse breadcrumbs. Stir in 1 cup (40g) cornflakes and the macadamias. Stir buttermilk, honey and vanilla together in a small jug. Using a butter knife, cut liquid through flour mixture until it starts to clump. Turn out onto a gluten-free floured surface; knead gently for 30 seconds or until dough just comes together. (Don't overwork the dough or it will be tough.)
3 Press dough out until 3cm thick. Using a 6.5cm gluten-free floured cutter, stamp out rounds, pressing dough together as needed to cut out 10 rounds. Scatter with remaining cornflakes.
4 Bake scones for 25 minutes or until top is golden and base sounds hollow when tapped, covering with foil during the last 10 minutes of the cooking time. Serve warm drizzled with extra honey and cream.

Raspberry & choc chunk

PREP + COOK TIME *30 MINUTES*
MAKES *15*

2 cups (270g) gluten-free self-raising flour, plus 2 tablespoons extra
¼ cup (25g) milk powder
80g butter, chopped
1 cup (250ml) buttermilk, plus 2 tablespoons extra
100g fresh raspberries
180g good-quality white chocolate, chopped
raspberry jam and whipped cream, to serve

1 Preheat oven to 200°C/180°C fan. Line an oven tray with baking paper.
2 Combine sifted flour and milk powder in a large bowl. Add butter; using your fingertips, rub into flour mixture until it resembles fine breadcrumbs. Make a well in the centre and gently mix in buttermilk until almost combined. Add raspberries and chocolate; stir until just combined.
3 Dust work surface with extra flour. Turn dough out, lightly knead to bring together. Roll out until 1.5cm thick. Cut dough out using a 6cm gluten-free floured cutter, re-rolling scraps as you go. Place scones, side-by-side, almost touching on tray. Brush with extra buttermilk.
4 Bake scones for 12 minutes or until browned lightly and cooked through. Serve immediately with jam and cream.

Test Kitchen notes

Depending on the brand of flour you use, you may need to add extra flour. The scone dough should feel soft and slightly sticky to the touch.

PHOTOCHEF ELIZABETH FIDUCIA.

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cooking class

Buttermilk English muffins

PREP + COOK TIME *1 HOUR 30 MINUTES* (+ REFRIGERATION + STANDING) MAKES *16*

Making English muffins is simpler than you'd imagine, and the taste incomparable to any store-bought product.

You will need to start this recipe a day ahead.

1 cup (170g) instant polenta
1⅔ cups (410ml) boiling water
½ cup (125ml) buttermilk
1½ tablespoons white wine vinegar
4 teaspoons (14g) dried yeast
3 teaspoons fine sea salt flakes
3⅓ cups (500g) plain flour
40g butter, softened, chopped
¼ cup (40g) fine polenta, extra

1 Place ½ cup of polenta and boiling water in the large bowl of an electric mixer; stir to combine. Stand for 5 minutes or until cooled slightly. Stir in buttermilk, vinegar, yeast and salt; add sifted flour. Return bowl to mixer fitted with a dough hook; mix on medium speed until a coarse dough forms. Add butter, in three batches, allowing each batch to be incorporated before adding next. Mix for 8 minutes or until dough is smooth and sticky.

2 Turn dough onto a lightly floured surface; knead for 30 seconds with lightly floured hands. Place dough in a lightly oiled bowl, turn to coat; cover with plastic wrap. Refrigerate overnight for flavours to develop.

3 Remove dough from fridge; stand for 2 hours or until warmed to room temperature. Punch down dough with your fist; turn onto a lightly floured surface. Divide dough into 16 portions (60g each); gently pat into 6.5cm muffin-shaped rounds.

4 Place remaining polenta in a small bowl; add muffins, one at a time, turning and pressing to coat lightly all over. Transfer muffins to trays; cover with a clean tea towel. Stand for 30 minutes.

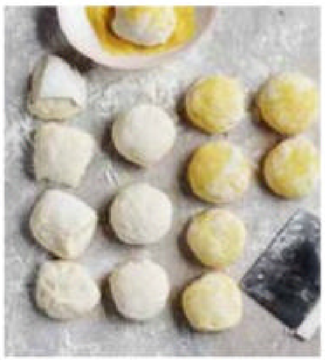
5 Meanwhile, preheat oven to 160°C/140°C fan. Grease and line two oven trays with baking paper.

6 Heat a large, heavy-based frying pan, skillet or flat grill over low heat. Sprinkle muffins with extra polenta to coat evenly. In batches of four, carefully cook muffins, for 6 minutes each side or until very light golden and puffed. Increase heat to medium; cook, turning, for a further 3 minutes or until both sides are golden; transfer to oven trays. Wipe pan clean, reduce heat to low; repeat with remaining muffins and polenta.

7 Bake muffins in oven for 10 minutes or until cooked through and sound hollow when tapped. Serve immediately.

MIX DOUGH
Place ½ cup polenta and boiling water in bowl of an electric mixer. Stand until cooled slightly. Stir in buttermilk, vinegar, yeast, salt and flour. Knead with a dough hook until a coarse dough forms.

DIVIDE INTO P0RTIONS
Remove dough from fridge; stand until room temperature. Punch dough down with fist; turn onto a lightly floured surface. Divide into 16 portions (60g each); gently pat into 6.5cm muffin-shaped rounds.



COAT WITH POLENTA
Place remaining polenta in a small bowl; add muffin-shaped rounds, one at a time, to coat lightly all over. Transfer muffins to trays; cover with clean tea towels. Stand for 30 minutes.

COOK MUFFINS
Heat a frying pan over low heat. Sprinkle muffins with polenta. Cook 6 minutes each side or until golden and puffed. Increase heat to medium; cook further 3 minutes or until golden.

PHOTOGRAPHER BEN DEARNLEY. STYLIST SOPHIA YOUNG. PHOTOCHEF NADIA FONOFF.

Test Kitchen notes

While they are best eaten on the day of making, they toast beautifully 2-3 days later and freeze well. Can be frozen for up to 2 months. Serve with butter and honey, or crisp rashers of bacon and fried eggs, or with marmalade and cream cheese.

PG *105*

Rhubarb crumble cake

THE AUSTRALIAN WOMEN'S WEEKLY TEST KITCHEN
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CAKES *to* SHARE

Nothing sparks joy like a touch of sweetness – whether enjoyed over a cuppa at home or as a gift the next time you pop around for a visit, these cakes are guaranteed to delight.

PHOTOGRAPHY *by* CON POULOS · STYLING *by* MICHELE CRANSTON

PG 105

Melt & mix whole orange cake

from the Test Kitchen

Choose oranges with a thin skin for this recipe to avoid excessive white pith which can cause some bitterness. We used a 14-cup capacity decorative pan.

PG *106*

Blackberry lemon cake

Coffee cinnamon walnut loaf

Rhubarb crumble cake

SERVES *12* PREP + COOK TIME
1 HOUR 30 MINUTES

150g butter, softened
1 teaspoon vanilla extract
1 cup (220g) caster sugar
2 eggs
1½ cups (225g) self-raising flour
½ cup (75g) plain flour
½ teaspoon bicarbonate of soda
¾ cup (180ml) buttermilk
1 bunch (400g) thin-stemmed rhubarb, trimmed, washed, chopped into 2cm pieces
CRUMBLE TOPPING
¼ cup (35g) plain flour
⅓ cup (40g) almond meal
⅓ cup (30g) rolled oats
⅓ cup (75g) brown sugar
½ teaspoon ground cinnamon
75g butter, chopped

1 Preheat oven to 180°C/160°C fan. Grease a 25cm springform pan; line base and side with baking paper.
2 Make crumble topping.
3 Using an electric mixer, beat butter, vanilla and sugar until light and fluffy. Add eggs, one at a time, beating well after each addition. On low speed, fold in sifted dry ingredients and buttermilk in two batches.
4 Spoon the cake mixture into the prepared pan; smooth top. Sprinkle with rhubarb then crumble topping.
5 Bake for 1 hour or until cake starts to come away from side of pan and a skewer inserted into centre comes out clean. Cool cake in pan. Dust with sifted icing sugar before serving, if desired.
CRUMBLE TOPPING
Place dry ingredients in a medium bowl; rub in butter using fingertips.

Melt & mix whole orange cake

PREP + COOK TIME *1 HOUR 20 MINUTES* (+ COOLING TIME) SERVES *12-16*

30g very soft butter, for greasing
2 (480g) whole oranges
400g butter, extra, melted
6 eggs, lightly beaten
2 cups (440g) caster sugar
3 cups (450g) self-raising flour
CITRUS ICING
1 (140g) lemon
1 (240g) orange
2 cups (320g) icing sugar mixture

1 Preheat the oven to 180°C/160°C fan. Grease a 25cm (inside top rim measurement) x 11.5cm deep decorative Bundt pan with softened butter. Place pan in the freezer for 5 minutes. Grease again with more butter and dust lightly with flour. Tap out excess flour.
2 Wash and dry oranges; cut into quarters and remove seeds. Process in a food processor until pulpy.
3 Transfer orange pulp to a large bowl, whisk in butter, eggs, sugar and sifted flour until smooth. Pour mixture into prepared pan. Bake for about 1 hour or until cooked when tested. Stand for 10 minutes before turning onto a wire rack to cool.
4 CITRUS ICING Use a zester to remove strips of rind from lemons and oranges. Squeeze juice from the fruit – you will need 1½ tablespoons orange juice and 1 tablespoon lemon juice.
5 Sift icing sugar into a bowl; stir in juices and enough water to make a smooth paste. Pour icing over cake; sprinkle with rind and stand until set.

Coffee cinnamon walnut loaf

PREP + COOK TIME *1 HOUR 10 MINUTES* SERVES *12*

1½ cups (150g) walnuts
185g butter, chopped
1½ cups (330g) raw caster sugar
¾ cup (180ml) milk
2 tablespoons instant coffee granules
2 cups (300g) self-raising flour
3 teaspoons ground cinnamon
3 eggs, beaten lightly
2 tablespoons coffee sugar crystals
COFFEE ICING
1 tablespoon boiling water
2 teaspoons instant coffee granules
1 cup (160g) icing sugar mixture
10g soft butter

1 Preheat the oven to 160°C/140°C fan. Grease and line a 27.5cm x 8.5cm (base measurement) 30cm x 11cm (inside top measurement) loaf pan.
2 Place walnuts on an oven tray, bake for 10 minutes or until fragrant and golden brown. Chop half the walnuts; leave remaining whole.
3 Combine the butter, sugar and milk in a small saucepan; stir over low heat until butter has melted (do not boil). Remove from heat, add coffee and stir until dissolved.
4 Sift flour and cinnamon into a medium bowl; whisk in eggs, butter mixture and the chopped walnuts.
5 Pour mixture into prepared pan. Bake in for 15 minutes. Sprinkle with remaining walnuts and the coffee sugar crystals; bake for further 45 minutes or until cooked when tested. Cool loaf in pan.
6 COFFEE ICING Combine boiling water and coffee in a cup. Sift icing sugar into a small bowl; stir in butter and enough of the coffee mixture to form a firm paste. Place the bowl over a small saucepan of simmering water, stir until icing is a thinner consistency.
7 Drizzle the coffee icing over the loaf. Stand until set before slicing.

from the Test Kitchen

Coffee sugar crystals are a large-grained sugar. It adds a lovely crunch and slight caramel flavour to the top of the loaf.

Gluten-free buttermilk chocolate cake

PREP + COOK TIME *1 HOUR 45 MINUTES*
(+ STANDING & COOLING TIME)
SERVES *16*

250g butter, chopped coarsely
200g dark chocolate, chopped finely
2 cups (440g) caster sugar
2 teaspoons vanilla extract
1 cup (250ml) buttermilk
1 cup (135g) gluten-free plain flour
1 cup (135g) gluten-free self-raising flour
¾ cup (90g) almond meal
⅓ cup (35g) cocoa powder
½ teaspoon fine salt
2 eggs
DARK CHOCOLATE GANACHE
300ml cream
300g dark chocolate, chopped finely

1 Grease a deep 22cm round cake pan; line base and side with baking paper.
2 Stir butter, chocolate, sugar and vanilla in a large saucepan over low heat for 5 minutes or until chocolate just melts and mixture is smooth. Remove from heat; stir in buttermilk. Cool for 5 minutes.
3 Whisk sifted flours, almond meal, cocoa and salt into chocolate mixture. Add eggs, whisk until combined. Pour mixture into pan; stand for 30 minutes.
4 Meanwhile, preheat oven to 160°C/140°C fan.
5 Bake cake for 1½ hours. Cool in pan.
6 Meanwhile, make dark chocolate ganache.
7 Place cake on a serving plate or cake stand; spread ganache over top of cake.
DARK CHOCOLATE GANACHE
Add cream to a small pan, place over medium heat and bring to just below boiling. Remove from heat and add chocolate to cream, stir until smooth. Stand for 30 minutes or until ganache is a spreadable consistency

Blackberry lemon cake

PREP + COOK TIME *1 HOUR 20 MINUTES* SERVES *12*

185g butter, softened
1 cup (220g) caster sugar
1½ tablespoons finely grated lemon rind
3 eggs
1½ cups (225g) self-raising flour
¾ cup (90g) ground almonds
⅓ cup (150g) sour cream
375g fresh blackberries
⅓ cup (80ml) lemon juice
⅓ cup (80ml) water
⅔ cup (150g) caster sugar, extra
whipped thickened cream, for serving

1 Preheat oven 170°C/150°C fan. Grease a 30cm x 20cm rectangular slice pan; line base and long sides with baking paper, extending the paper 3cm above the sides.
2 Beat butter, caster sugar and rind in a large bowl with an electric mixer until pale and fluffy. Beat in eggs, one at a time, until combined. Fold in sifted flour, then ground almonds and sour cream. Spoon mixture into the pan; smooth the surface. Top with 125g of the blackberries, pressing lightly into the mixture. Tap pan on a work surface to settle mixture.
3 Bake cake for 50 minutes or until a skewer inserted in the centre comes out clean. Stand cake in pan for 10 minutes.
4 Meanwhile, stir juice, the water and extra caster sugar in a medium saucepan over medium heat until sugar dissolves. Bring to the boil then reduce heat, simmer for 3 minutes.
5 Pour half of the hot syrup over cake in pan. Cool in pan.
6 Add remaining blackberries to remaining syrup in the pan. Stir to combine until syrup changes colour.
7 Serve the cake with blackberries and syrup and whipped cream.

from the Test Kitchen

If blackberries aren't in season, blueberries or raspberries can be used. Alternatively, use frozen berries.

Cake suitable to freeze. Syrup suitable to microwave.

Gluten-free buttermilk chocolate cake

Women's Weekly

from the Test Kitchen

This cake can also be made with regular flour. Cake will keep with or without chocolate ganache for up to 3 days.

Golden afternoon tea

Coconut biscotti *with* papaya & tamarind curd

PREP + COOK TIME *1 HOUR 25 MINUTES* (+ COOLING) MAKES *60 BISCOTTI & 1¼ CUPS CURD*

The delicious tang of tamarind and papaya pairs perfectly with these buttery, coconutty twice-baked biscuits. You'll be hard-pressed to have just one.

1 cup (220g) caster sugar
2 eggs
1⅓ cups (200g) plain flour
⅓ cup (50g) self-raising flour
1 cup (80g) desiccated coconut
1 tablespoon finely grated lime rind
PAPAYA & TAMARIND CURD
400g ripe red papaya, halved, seeded, peeled, chopped coarsely
2 tablespoons tamarind puree
⅓ cup (75g) caster sugar
1½ tablespoons cornflour
1 tablespoon lemon juice
75g cold butter, chopped

1 Make papaya and tamarind curd.
2 Preheat oven to 180°C/160°C fan. Grease an oven tray; line with baking paper.
3 Whisk sugar and eggs in a medium bowl until combined; stir in sifted flours then coconut and rind.
4 Knead dough on a floured surface until smooth. Divide dough in half, roll each portion into a 30cm log; place logs on lined tray.
5 Bake logs for 30 minutes or until golden. Cool logs on tray for 20 minutes. Reduce oven to 150°C/130°C fan.
6 Using a serrated knife, cut logs diagonally into 5mm slices (you will get approximately 30 slices per log). Arrange slices, in a single layer, on ungreased oven trays. Bake for another 15 minutes or until biscotti are dry and crisp. Cool on wire racks.
7 Serve biscotti with papaya and tamarind curd for dipping.

PAPAYA & TAMARIND CURD
Blend or process papaya and tamarind until smooth. Push mixture through a sieve into a small saucepan. Add sugar and cornflour; whisk to combine. Cook over medium heat, stirring, for 4 minutes, until mixture boils and thickens. Remove from heat, add juice and butter. Using a stick blender (or hand-held whisk), blend until incorporated. Transfer curd to a glass jar; seal. Stand at room temperature until cool. Refrigerate until cold.

from the Test Kitchen

You can find tamarind puree in a jar at most Asian grocers and supermarkets.

KEEP The curd will keep refrigerated for up to 1 week. Biscotti will keep in an airtight container for up to 2 weeks.

FREEZE Biscotti can be frozen for up to 2 months.

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PHOTOCHEF DIXIE ELLIOTT.

ON SALE MARCH 20

Next issue

Food for family and friends

You'll have Easter entertaining covered with grazing boards, sumptuous seafood and hot cross buns to bake. Plus there's loads of fun and recipes for the kids.

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Conversion chart

MEASURES

One Australian metric measuring cup holds approximately 250ml; one Australian metric tablespoon holds 20ml; one Australian metric teaspoon holds 5ml.

The difference between one country's measuring cups and another's is within a two- or three-teaspoon variance, and will not affect your cooking results. North America, New Zealand and the United Kingdom use a 15ml tablespoon.

All cup and spoon measurements are level. The most accurate way of measuring dry ingredients is to weigh them. When measuring liquids, use a clear glass or plastic jug with the metric markings.

The imperial measurements used in these recipes are approximate only. Measurements for cake pans are approximate only. Using same-shaped cake pans of a similar size should not affect the outcome of your baking. We measure the inside top of the cake pan to determine sizes.

We use extra-large eggs with an average weight of 60g.

DRY MEASURES

METRIC	IMPERIAL
15g	½ oz
30g	1 oz
60g	2 oz
90g	3 oz
125g	4 oz (¼ lb)
155g	5 oz
185g	6 oz
220g	7 oz
250g	8 oz (½ lb)
280g	9 oz
315g	10 oz
345g	11 oz
375g	12 oz (¾ lb)
410g	13 oz
440g	14 oz
470g	15 oz
500g	16 oz (1 lb)
750g	24 oz (1½ lb)
1kg	32 oz (2 lb)

LIQUID MEASURES

METRIC	IMPERIAL
30ml	1 fluid oz
60ml	2 fluid oz
100ml	3 fluid oz
125ml	4 fluid oz
150ml	5 fluid oz
190ml	6 fluid oz
250ml	8 fluid oz
300ml	10 fluid oz
500ml	16 fluid oz
600ml	20 fluid oz
1000ml (1 litre)	1¾ pints

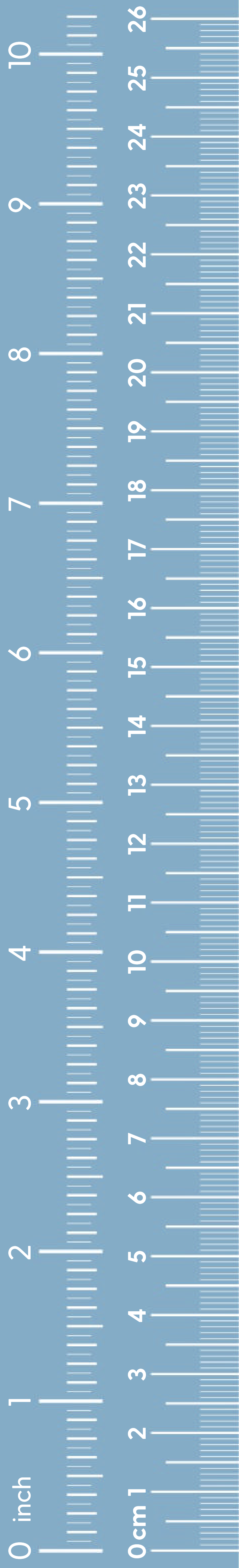
LENGTH MEASURES

METRIC	IMPERIAL
3mm	⅛ in
6mm	¼ in
1cm	½ in
2cm	¾ in
2.5cm	1 in
5cm	2 in
6cm	2½ in
8cm	3 in
10cm	4 in
13cm	5 in
15cm	6 in
18cm	7 in
20cm	8 in
22cm	9 in
25cm	10 in
28cm	11 in
30cm	12 in (1 ft)

OVEN TEMPERATURES

The oven temperatures in this book are for conventional ovens; if you have a fan-forced oven, decrease the temperature by 10-20 degrees.

	°C (CELSIUS)	°F (FAHRENHEIT)
VERY SLOW	120	250
SLOW	150	300
MODERATELY SLOW	160	325
MODERATE	180	350
MODERATELY HOT	200	400
HOT	220	425
VERY HOT	240	475



Wynstan
BLINDS DOORS SHUTTERS AWNINGS

OVARIAN
CANCER
AUSTRALIA

5 AUSTRALIAN WOMEN DIAGNOSED EACH DAY

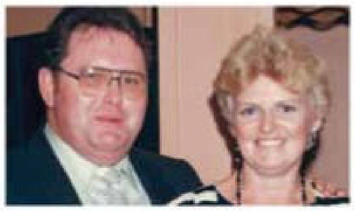
3 AUSTRALIAN WOMEN WILL DIE EACH DAY

Major Partner

WYNSTAN IS OVARY-ACTING AND PROUD

LETS RAISE
$50,000
TOGETHER

This February for every product sold we will **donate $2** towards Ovarian Cancer Australia



Having lost Margaret Turner, the matriarch of the Wynstan family to ovarian cancer at Christmas in 1994, the Turner and Wynstan family understand the devastating impact this disease can have. We are proud to support such an important charity, especially when it is so close to home.

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